



HENSCHKE

Exceptional wines from outstanding vineyards

Abbotts Prayer 2012

Grape Variety

79% merlot and 21% cabernet sauvignon grapes grown on Stephen and Prue Henschke's Lenswood vineyard in the Adelaide Hills.

Technical Details

Harvest Date: 11-18 April | Alcohol: 14.5% | pH: 3.51 | Acidity: 6.58g/L

Maturation

Matured in 32% new and 68% seasoned French hogsheads for 18 months prior to blending and bottling.

Background

Fifth-generation winemaker Stephen Henschke and his wife Prue selected Lenswood in 1981 as a new vineyard site, just 50km from the ancient Mount Edelstone and Hill of Grace vineyards in the Eden Valley. At 550m, the Lenswood vineyard slopes offer not only beautiful views toward the old vine country but also higher rainfall and humidity at the right time of year, cooler temperatures to retain natural acidity, and still enough sunshine to fully ripen the grapes. The Abbotts Prayer label links together the history, religion and pioneers of this mountainous region. The property along Coldstore Road, including the vineyards in the area originally known as Abbotts Flat, was established in the late 1800s and pioneered by the first settler, T N Mitchell.

Vintage Description

The beginning of the Adelaide Hills season for the 2012 vintage saw cold winter conditions with below average rainfall. Rainfall was also below average in spring with mild conditions and an early budburst. Flowering and fruit set were affected by persistent morning fogs and drizzly weather, which led to a reduction in crop and smaller bunches. Summer was mild with average temperatures influenced by moderating southerlies off the ocean in January and only two heat events, at New Year and at the end of February. The coldest periods were the second week of January and the second week of February. This provided for slow ripening, which encouraged intense fruit flavours, high natural acidity and good balance. Rainfall leading up to vintage was above average, with the heaviest rainfall events in late January and late February. Temperatures were average going into an early harvest at the beginning of March, warming into an Indian summer in April. This allowed for a long window of picking, finishing on April 20.

Wine Description

Deep crimson with red hues. Inviting aromas of blueberries, ripe plums, mulberries and cassis with attractive nuances of anise, pepper, freshly crushed herbs and cedar. The opulent, richly fruited palate is lush and layered, with flavours of dark plum, wild forest berries and spice, balanced with restrained texture and fine-grained tannins, for a long, elegant finish.



Cellaring Potential

Exceptional vintage,
20+ years (from vintage).

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