



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2007 ABBOTTS PRAYER

MUSEUM RELEASE

GRAPE VARIETY

91% merlot and 9% cabernet sauvignon grown on the Henschke Lenswood Vineyard in the Adelaide Hills, managed with organic and biodynamic practices.

TECHNICAL DETAILS

Harvest Date: 12-18 April | Alcohol: 14.5% | pH: 3.59 | Acidity: 6.61g/L

MATURATION

Matured in 60% new and 40% seasoned French oak hogsheads for 16 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

WINE DESCRIPTION

Ruby-crimson with crimson hues. Fragrant and brooding aromas of mulberry, cassis, violets and boysenberry with notes of crushed flowering herbs and forest floor. Rich, fleshy plum and mulberry flavours burst across the palate, balanced by fresh acidity and fine-grained tannins, with layers of savoury toasty cedar, spice and dark chocolate on the long finish. A lively wine, with brightness.

BACKGROUND

Fifth-generation winemaker Stephen Henschke and his wife Prue selected Lenswood in the Adelaide Hills as a new vineyard site in 1981, a serendipitous connection to the Henschke family's history in the nearby village of Lobethal, translating to 'Valley of Praise' in German. At 550m, the slopes of the Lenswood vineyard offer not only beautiful views toward the older 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 farming of this mountainous region. The property along Coldstore Road, Lenswood, including historic vineyards in the area, was originally known as Abbotts Flat, and was established in the mid-1800s with the first land purchases by stock-owner Thomas Neilson Mitchell.

VINTAGE DESCRIPTION

The 2007 vintage resulted in excellent quality wines and average yields being obtained from the Adelaide Hills. The highly publicised drought of 2006 had been reported as the worst ever, with our Lenswood Vineyard in the Adelaide Hills receiving only half its annual rainfall. Despite an early winter break, rainfall during winter and spring was the worst for years in the lead-up to flowering. There was no spring frost damage at Lenswood, but a lack of subsoil moisture due to the drought helped control yields. Brief heat waves occurred during January; otherwise it was mild and dry. At the end of January a tropical air mass connected with a cold front brought steady rainfall over four days, coinciding with veraison, which freshened up the vine canopy. February was recorded as the hottest for 100 years, bringing the harvest forward. The vintage began three to four weeks early, one of the earliest on record, remaining dry and mild allowing for good maturity. In summary, a warmer and drier Eden Valley-like vintage with good average yields and excellent quality.

CELLARING POTENTIAL

Excellent vintage;
Drink now – 2037+

REVIEWED June 2022