HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2018 ABBOTTS PRAYER

GRAPE VARIETY

57% merlot and 43% cabernet sauvignon from vines that are managed using biodynamic principles grown on the Henschke Lenswood Vineyard in the Adelaide Hills.

TECHNICAL DETAILS

Harvest Date: 13 - 28 March | Alcohol: 14.5% | pH: 3.61 | Acidity: 5.85g/L

MATURATION

Matured in 10% new and 90% seasoned French hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Garnet with crimson hues. Delightfully fragrant aromas of blueberry, mulberry, cassis and violets are woven together with notes of bay and tea leaf, bramble and briar bush, anise, clove and mace. Luscious plum, mulberry and red currant fruits provide depth and richness, balanced by bright acidity and a long finish, textured with fine grained, elegant tannins.

BACKGROUND

Fifth-generation winemaker Stephen Henschke and his wife Prue selected Lenswood in 1981 as a new vineyard site just 50km from the historic Mount Edelstone and Hill of Grace vineyards in the Eden Valley. At 550m, the slopes of the Lenswood vineyard 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

After a typical wet and cold winter, spring brought particularly mild and unstable weather to Lenswood with fogs, rain and numerous hail events, fortunately with no resulting damage. These cold hail blasts delayed flowering, and due to an early Harvest Moon, the growing season became quite compressed, requiring more work in the vineyard with shoot thinning and foliage lifting. A long, dry mild spell from Christmas to Easter provided ideal ripening conditions; allowing tannins to mature, acids to moderate and depth of flavour to develop. Fruit quality across the board was outstanding, the whites in particular for their purity and balance, which really defined the season after some challenging early conditions. 2018 was a fantastic year for Lenswood, with high natural acidities and excellent varietal character.

CELLARING POTENTIAL

Excellent vintage,
30+ years (from vintage).

REVIEWED March 2020

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