# OVER 150 YEARS OF FAMILY WINEMAKING



### CELLARING POTENTIAL

Excellent vintage; 20+ years (from vintage).

REVIEWED May 2021

### 2019 MARBLE ANGEL CABERNET SAUVIGNON

#### GRAPE VARIETY

100% single-vineyard cabernet sauvignon grown at Light Pass in the Barossa Valley, planted in the late 1970s.

#### TECHNICAL DETAILS

Harvest Date: 28 February | Alcohol: 14.5% | pH: 3.6 | Acidity: 6.0g/L

#### MATURATION

Matured in 14% new and 86% seasoned French hogsheads for 18 months prior to blending and bottling.

### WINE DESCRIPTION

Deep crimson with garnet hues. Fragrant aromas of cassis, violets, wild forest berries and crushed flowering herbs are supported by hints of graphite, black olive and cedar. The palate is rich and plush with excellent depth and structure, pure and focussed mulberry, blueberry and cassis flavours and long, layered fine-grained tannins.

### BACKGROUND

The Barossa has been home to the history and heritage of grapegrowing and winemaking for over five generations. The Barossa was also home to Stephen's great-uncle Julius Henschke, a famous craftsman, artist and sculptor. Julius was recognised for ornate headstones and angel sculptures at Gnadenberg Cemetery, as well as his most famous work, the inspiring War Memorial on North Terrace in Adelaide. His Angel of Compassion and Duty sculptures are acclaimed across the country. Julius' craft focused on the most pristine white Angaston marble quarried next to the cabernet sauvignon vineyard at Light Pass, planted on ancient red clay and limestone soil, which brings out exquisite flavour and structure in the wine.

## VINTAGE DESCRIPTION

Vintage 2019 shaped up to be a challenging one, with below-average yields, however the quality was very high, with beautiful expressions of varietal character and generally good balance and structure. Yields were down due to 'hen and chicken' (berries of different sizes), caused by cold, wet conditions during flowering. Shiraz yields were the most affected by these factors, influenced by hail and severe wind causing poor fruit set. A dry winter, spring and summer with warmer than average temperatures in January and February lead to the advancement of maturity of all grape varieties in the Barossa Valley and an early onset of vintage.

