



# HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



## 1999 ABBOTTS PRAYER

### MUSEUM RELEASE

#### GRAPE VARIETY

85% merlot, 10% cabernet sauvignon and 5% cabernet franc grown on the Henschke Lenswood Vineyard in the Adelaide Hills, managed with organic practices.

#### TECHNICAL DETAILS

Harvest Date: 23 April – 10 May | Alcohol: 14.5% | pH: 3.37 | Acidity: 6.2g/L

#### MATURATION

Matured in new and seasoned French oak hogsheads for 18 months prior to blending and bottling. Bottle aged in the Henschke cellar for museum release.

#### WINE DESCRIPTION

Medium garnet with brick-red hues. Perfumed aromas of violets, cassis, mulberry conserve and crushed dried herbs, with earthy, leathery notes and subtle cedar. The palate is rich, plush and textural with a savoury umami quality, spiced plum and blackcurrant, and long, gently grippy fine-grained tannins. Drinking well with age now.

#### 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 latter part of spring led into one of the hottest summers on record, with virtually no rain. The drought conditions resulted in smaller berry size, assisting the concentration of the pinot noir and merlot. Tropical cyclones Elaine and Vance brought unseasonal rains in mid-March. Careful handpicking provided excellent quality fruit with average yields.

#### CELLARING POTENTIAL

Great vintage;  
Drink now – 2037.

REVIEWED June 2022