



HENSCHKE

OVER 150 YEARS OF FAMILY WINEMAKING



2015 MARBLE ANGEL CABERNET SAUVIGNON

GRAPE VARIETY

100% single-vineyard cabernet sauvignon grown at Light Pass in the Barossa Valley, planted over 40 years ago.

TECHNICAL DETAILS

Harvest Date: 18 February | Alcohol: 15.0% | pH: 3.62 | Acidity: 6.19g/L

MATURATION

Matured in 20% new and 80% seasoned French hogsheads for 18 months prior to blending and bottling.

WINE DESCRIPTION

Ruby crimson in colour. Complex and layered aromas of blackcurrant, cassia, wild forest berries and anise are interwoven with notes of tomato and tobacco leaf. Focused and intense, the palate shows bright red fruit flavours of red currant and cranberry that roll into more herbaceous tones of bay leaf and black olive. An elegant, supple and balanced wine with long, 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. The Angel of Compassion and Duty sculptures are acclaimed across the country. His 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

A traditionally wet winter, mild spring and excellent fruit set provided a great start to the 2015 vintage after four vintages with below average yields. Spring was dry and led into a very mild, dry summer with no disease, resulting in fruit with higher natural acidity, and incredible flavour and colour concentration. It was a dry, warm and windy start to January, with some welcome rain at the end of the month coinciding with the onset of veraison; perfectly timed for the old dry-grown vineyards. Mild weather followed from February through to April providing a fairytale vintage, eventually winding down at the end of April as the rain and cooler temperatures set in. The 2015 vintage has provided stunning signature regional varieties that show extraordinary flavour, purity of fruit and acid balance with the potential for exceptional ageing.

CELLARING POTENTIAL

Exceptional vintage,
20+ years (from vintage).

REVIEWED March 2020