



St Henri Shiraz

The Penfolds St Henri style is a dramatic contrast to Penfolds Grange. St Henri is pure, unadorned Shiraz, virtually alone among high-quality Australian reds in that it has never relied on new oak. It was created in the mid-1950s (first commercial vintage 1957) and has gained a new lease on life in the 1990s as its quality and distinctive style became better understood.

Penfolds St Henri is rich and plush when young and gains soft, earthy, mocha-like characters as it ages. Before bottling it is matured in old, 2000 litre vats that allow the wine to develop, but impart no oak character. A small proportion of Cabernet is used to improve structure, but the focal point for Penfolds St Henri is Shiraz, often comprising over 95% of the blend. Packaged in laser-etched bottles since the 1996 vintage.



VINEYARD REGION	Barossa Valley, Coonawarra, Eden Valley, McLaren Vale, Padthaway
VINTAGE CONDITIONS	The growing season started late in South Australia due to cool spring weather, although conditions were generally frost and disease-free. Very warm weather then set in early for the summer, holding through to vintage, which was equally early. Widely regarded as a standout vintage for South Australia producing a great many top quality wines.
GRAPE VARIETY	Shiraz
MATURATION	12 months in large, old oak vats.
WINE ANALYSIS	Alc/Vol: 14.00% Acidity: 6.60g/L pH: 3.47
LAST TASTED	2002-01-17
PEAK DRINKING	Now - 2022
FOOD MATCHES	Beef

Winemaker comments by John Duval

COLOUR

A black centre with deep purple and crimson rim.

NOSE

Very subtle and highly appealing, oscillating between ripe damson fruits, earthy, smoked meats and delicate, lifted perfumes. Many layers of complex aromas open out of the wine as it sits in the glass.

PALATE

Concentrated and tight with dark, intense summer berry fruits forming a rich ball of flavour on the tongue and offering plenty of depth and palate length. There are fine, ripe tannins that extend into a well-structured velvety texture, with smokey, savoury influences from maturation in the large, old oak vats.