



# St Henri Shiraz

2001

Penfolds St. Henri is a counterpoint to Penfolds Grange. St. Henri is a highly successful, alternative expression of Shiraz. It is unusual among high quality Australian red wines as it does not rely on new oak. It was created in the mid-1950s (first commercial vintage 1957) and gained a new lease of 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. It is matured in old, 1460-litre vats that allow the wine to develop, but imparting no oak character. The focal point for St. Henri is shiraz. The 2001 Penfolds St. Henri already shows great potential and is possibly the best since 1998!



VINEYARD REGION	
VINTAGE CONDITIONS	The source regions for this wine experienced good winter rain, setting the season off well for Spring vine development. Exceptional heat in January extended through the late Summer months until rain brought relief in most regions in mid-March. Penfolds access to well managed vineyards across the country enabled a careful selection of premium quality blending components for the final wine.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	This wine was matured for 16 months in large old oak vats.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.60g/L pH: 3.55
LAST TASTED	2004-12-09
PEAK DRINKING	2007 - 2020
FOOD MATCHES	Beef, Cheese, Lamb

### Winemaker comments by Peter Gago - Penfolds Chief Winemaker

**COLOUR**

An excellent depth of colour with bright crimson hues.

**NOSE**

Lifted and complex, aromas of spice, raspberry and blackberry fruits, develop characters of praline, anise and mocha with a swirl of the glass. Notes of quince paste, meat jus, black olive, and background tarriness promote an intriguing, complex style.

**PALATE**

A full bodied offering with a generous mid palate and formidable weight for the style of wine. Tight, with rounded, integrated, yet obvious tannins, primary flavours of black fruits, blackberry conserve, dark plum, liquorice and spice are evident. A youth