



St. Henri

2003

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 early 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 impart no oak character. A small proportion of Cabernet is often used to improve structure, but the focal point for PENFOLDS St Henri is Shiraz.



VINEYARD REGION	Barossa Valley, Clare Valley, McLaren Vale, Langhorne Creek.
VINTAGE CONDITIONS	The 2003 growing season in southern Australia was generally regarded as warm, starting with a dry winter and a warm, clear spring. This was followed by some episodes of heat through the summer, whilst cooler weather towards the end of the season relieved the vines in the run up to vintage.
GRAPE VARIETY	Shiraz
MATURATION	This wine was matured for 15 months in large, old, 1460 litre oak vats.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.6g/L pH: 3.6
LAST TASTED	1.12.06
PEAK DRINKING	Now to 2024
FOOD MATCHES	Ideal with beef, duck and game.

COLOUR

NOSE

PALATE

Winemaker comments by

Peter Gago - PENFOLDS Chief Winemaker

Deep crimson with a dark core.

The nose, showing no signs of oak, is altogether different to its Shiraz partners: Grange; RWT; and Magill Estate. Chocolate and mocha aromas are woven with Christmas pudding spices, cinnamon/nutmeg and fig and prune. The primary notes of stewed, dark berry fruits are counter-balanced by secondary notes of demi-glace and roasting pan juices.

The palate is seamless with St. Henri's trademark, glossy and silky mouthfeel. Wild raspberry and loganberry fruits align with 'finessed' tannins and a refreshing acidity to aid palate tightness, inducing a continuum through (not across) the mid-palate.

2003 is a solid St. Henri release and a great example of this wine in a challenging vintage - reaffirming its 50+ year-old credentials through thick and thin!