



St Henri Shiraz

2005

Penfolds St Henri is a highly successful and alternative expression of Shiraz and an intriguing counterpoint to Grange. It is unusual among high quality Australian red wines as it does not rely on any 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.

St Henri is rich and plush when young, gaining soft, earthy, mocha-like characters as it ages. It is matured in old, 1460-litre vats that allow the wine to develop, imparting minimal, if any oak character. Although a small proportion of Cabernet is sometimes used to improve structure, the focal point for St Henri remains Shiraz.

"Drinking well upon release, yet this will cellar - as per its template. Over half a century on - the St Henri stylistic stamp remains indelible."

Peter Gago - Penfolds Chief Winemaker



VINEYARD REGION	Barossa Valley, Langhorne Creek, Padthaway, Clare, McLaren Vale, Adelaide Hills, Coonawarra	
VINTAGE CONDITIONS	The 2005 vintage was of consistent high quality across all regions. Favourable seasonal conditions - particularly mild temperatures, with few sustained hot periods, and moderate and generally well timed rainfall - resulted in good quality and steady ripening of fruit, with full varietal characters being developed.	
GRAPE VARIETY	90% Shiraz, 10% Cabernet Sauvignon.	
MATURATION	This wine was matured for 16 months in large, old oak vats.	
WINE ANALYSIS	Alc/Vol:	14.0%
	Acidity:	6.50g/L
	pH:	3.56
LAST TASTED	December 2008	
PEAK DRINKING	Rewards of Patience - Sixth Edition: 2015 to 2030.	
FOOD MATCHES	Hickory smoked beef fillet.	

Winemaker comments by Peter Gago - Penfolds Chief Winemaker

COLOUR

Dark garnet with a deep core.

NOSE

Floral, perfumed, fresh. Boiled-fruitcake mix - nutmeg / cinnamon and mixed spices are laced with glaced (Cointreau-like) citrus fruits. Subtle praline & liquorice trail on the finish.

PALATE

Medium to full-bodied with an acid/tannin conveyance propelling flavour to the back-palate. Balanced yet taut, with a continuum of flavours - sarsaparilla, beetroot, lemon, blackcurrant. Nutmeg, red liquorice & pomegranate jump to the fore while juniper, bay leaf & menthol linger on the finish. Lot's happening! The finish? Lacy tannins. No oak.