St Henri Shiraz
2006

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.

"This 50th commercial release of St Henri continues to enhance its reputation as the alter-ego of Grange!"

"Built to age - needs time. Be patient - the churlish might imply that it's too early to call... However!"

Peter Gago - Penfolds Chief Winemaker

Winemaker comments by Peter Gago - Penfolds Chief Winemaker.

Deep dark red.

Fragrant scents of praline and dark chocolate immediately conveyed, followed by blackberry, powdered violet & lavender (talc). Beneath, fresh green tobacco and lively spices, cold meats / pan juices fuse together.

The result: a youthful, benchmark St Henri aromatic package.

Medium-bodied and relatively 'elegant'. A palate stand-off / divide - Kirsch and dark fruits versus pomegranate / cranberry & dessicated Chinese plums. Cold meat flavours - corned beef or poached silverside?

Powdery savoury tannins... Polished.