



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



VINEYARD REGION	Barossa, McLaren Vale, Robe.
VINTAGE CONDITIONS	The 2006 vintage saw good budburst and fruit set, followed by favourable growing conditions. January was hot while February was cooler, providing even ripening which was excellent for flavour and colour development. Warm, dry conditions prevailed during the harvest period. The grapes were picked at optimum maturity having excellent varietal flavour and fine tannin structure.
GRAPE VARIETY	Shiraz (89%), Cabernet Sauvignon (11%).
MATURATION	This wine was matured for 15 months in 50+ year old large, oak vats.
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.60g/L pH: 3.53
LAST TASTED	January 2010.
PEAK DRINKING	2014 to 2032.
FOOD MATCHES	Pork, cauliflower cream, confit turnip, morcilla, fennel seed and spiced quince puree (Magill Estate Restaurant Summer Menu 2010).

COLOUR

NOSE

PALATE

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 & desiccated Chinese plums. Cold meat flavours - corned beef or poached silverside?

Powdery savoury tannins... Polished.