



2007 St Henri Shiraz

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.

"A modern St Henri classic... one that defies the dictates pronounced by the year of vintage. But then again, that's very St Henri (aka 1974!)."

Robe delivers in another challenging year - a delightful offer encouraging a reliable sip from the glass rather than a misleading peek at the label!"

- P.Gago, April 2011



VINEYARD REGION	Robe, McLaren Vale, Langhorne Creek, Padthaway, Barossa Valley, Coonawarra, Adelaide Hills
VINTAGE CONDITIONS	The 2007 vintage was challenging with low winter temperatures threatening severe frosts, followed by unusually high summer temperatures which placed pressure on water resources and fruit exposure. The resultant fruit ripened relatively quickly and was selectively and successfully harvested earlier, parcel by parcel, pursuing full flavours, structure and balance.
GRAPE VARIETY	Shiraz (100%)
MATURATION	Matured for 12 months in large 50+ year old seasoned wine vats
WINE ANALYSIS	Alc/Vol: 14.5% Acidity: 6.6g/L pH: 3.50
LAST TASTED	January 2011.
PEAK DRINKING	2012 to 2033
FOOD MATCHES	Wild rabbit three-ways with vanilla, braised pistachio, house-cured pancetta and apricot.
Magill Estate Restaurant Autumn Menu 2011	

Winemaker comments by Peter Gago, Penfolds Chief Winemaker

COLOUR

Bright, youthful, red.

NOSE

Pure, real, unadulterated, honest Shiraz... and 100% at that in this 2007 vintage release!

Primarily, freshly-pureed mixed-berries - raspberry, mulberry, loganberry, sitting alongside aromas alike those from candied/toffee apple.

Fresh, vibrant, lively.

PALATE

A complete wine - fruits, tannins, acid, maturation artifacts... all combine to structurally & texturally deliver.

Tannins are even throughout, yet serve to tighten palate in middle, with a singular, central focus.

Robe markers - crushed shale (and saltbush/bluebush?) evident... perhaps understandable at over one quarter of blend volume.

Poised, yet still lush, generous.