



ST HENRI

SHIRAZ

2009

Peter Gago, Penfolds Chief Winemaker:

*“Less assertive, less ostentatious than the highly regarded 2008...
so maybe in the long-term, more St Henri?”*

St Henri is a time-honoured 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. Proudly, a wine style that hasn't succumbed to the dictates of fashion or commerce. 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.

COLOUR

Cherry red with a magenta rim.

NOSE

Initially exudes giveaway St Henri cues—praline, fruit pastille, red licorice, violet...

Yet there are other aromas linked to variety/vineyard(s)/vintage—initially, Shiraz spices incl. cinnamon, nutmeg.

Then a spray of kirsch, campari, bitters, cranberry and radish.

With air, time these combine and transform to create a wine that can only be Shiraz, that can only be Penfolds, that can only be... St Henri.

PALATE

Compact and restrained. A medium-bodied wine, offering lightness/silkiness/softness/elegance... albeit in a relative sense, alongside its oaked-indulged Penfolds Shiraz siblings.

Granular tannins and acidity contentedly usher an admirable textural demeanour across the front, middle and back-palate spectrum. Cold lamb and white chocolate flavours wrestle good-naturedly with fruits (sour cherry, raspberry and wild strawberry).

VINEYARD REGIONS Robe, Barossa Valley, Adelaide Hills, Wrattenbully, Clare Valley, McLaren Vale.

VINTAGE CONDITIONS Near-optimum rainfall over winter, followed by dry, mild conditions over spring provided a good environment for budburst and an ideal start to the growing season with canopies developing well. Climatic conditions favoured flowering and set with mild and calm weather, however there was some shatter in Shiraz across parts of the state resulting in small crops for many regions. Some healthy early to mid-December summer rainfall was followed by conditions drying up very quickly and continuing until the end of February. Summer was hot with some extreme heat but cool conditions returned in February and March, allowing the fruit to ripen across a long harvest with balanced acidities and excellent tannin ripeness. Maritime or elevated regions such as Robe and Adelaide Hills performed exceptionally well, escaping some of the temperature extremes. An elegant, yet still powerful follow up to the conditions brought about in the preceding 2008 vintage.

GRAPE VARIETY 97% Shiraz, 3% Cabernet.

MATURATION Matured for 14 months in large, old oak vats.

WINE ANALYSIS Alc/Vol: 14.5%, Acidity: 6.3g/L, pH: 3.56.

LAST TASTED January 2013.

PEAK DRINKING 2016 – 2030.

FOOD MATCH Braised beef cheeks, aniseed myrtle, golden beets and yam.