



“The 2010 release delivers all that is requested of St Henri. And some.”

“Classic St Henri. Classic year. i.e. drink now, or in half a century.”

“Comparison? 1996 immediately comes to mind; What did the legendary 1971 St Henri release look like as a four year-old?!”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

ST. HENRI SHIRAZ

2010

OVERVIEW

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.

GRAPE VARIETY

100% Shiraz.

VINEYARD REGION

Barossa Valley, McLaren Vale, Coonawarra, Adelaide Hills, Wrattenbully, Clare Valley.

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.57.

MATURATION

12 months in large oak vats.

VINTAGE CONDITIONS

A consistent theme across South Australia was the healthy and above-average winter rainfall. This not only fuelled strong canopy framework but resulted in welcomed soil water reserves, safeguarding vines across the months that followed. Unswerving from the trend of the 2000s was an earlier budburst, flowering and harvest across Barossa Valley, McLaren Vale and the south east. Whilst not without challenges from September hail and strong spring winds, Shiraz experienced relatively even set. A November hot spell and replenishing rain pushed the vines ahead in maturity. December temperatures were cooler than November, offering vines ideal growing conditions through to veraison in early January. Mild and dry ripening conditions were complimented by cool nights, with healthy vines yielding fruit that exhibited optimum flavour, and colour development, varietal typicity and vibrancy.

COLOUR

Purple rim, black core.

NOSE

Blackness prevails... black pudding, black shoe polish (and tanned leather), black liquorice, black olive, black jelly-beans?
Scents of liqueured cherry, saturated dark plum, beetroot and a cooling humbug peppermint impression.
From beneath, a waft of dark paste – quince/mocha/praline/coffee grind... ristretto (double!)

PALATE

How much space do we have? A complex/kaleidoscopic flavour mosaic presides. These flavours appear turbo-charged – liqueured fruits, elderberry, wild raspberry, pomegranate, praline, almond.
Full-bodied – rich, dark and concentrated, and yet still chewy, fresh and youthful – potently geared/tuned.
Excellent length – driven by waves of intense fruits, a well of unbridled fine tannins, and a wash of awakening acidity.

PEAK DRINKING

Now – 2055.

LAST TASTED

January 2014.