



# St. Henri Shiraz

2004

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.



VINEYARD REGION	Barossa Valley, Langhorne Creek, Adelaide Hills	
VINTAGE CONDITIONS	Above-average winter rainfall led into a promising vintage, characterised by mild conditions up until February, followed by hot weather conditions throughout March and April. PENFOLDS' South Australian vineyards fared well, producing wines of elegance and intensity.	
GRAPE VARIETY	96% Shiraz, 4% Cabernet Sauvignon	
MATURATION	This wine was matured for 16 months in large, old oak vats.	
WINE ANALYSIS	Alc/Vol:	14.50%
	Acidity:	6.70g/L
	pH:	3.52
LAST TASTED	6.11.2007	
PEAK DRINKING	Now to 2032	
FOOD MATCHES	Pork & duck rilette.	

**COLOUR**

**NOSE**

**PALATE**

### Winemaker comments by Peter Gago - PENFOLDS Chief Winemaker

Dense, dark red with a very dark core.

The bouquet is intense, dense and spicy - notes of nutmeg, lavender, rosemary and musk with evocative wafts of black and red liquorice arising. Some floral aromas are present, although assorted fruits dominate with glazed cherries, prune (fruitcake mixture) to the fore. Close inspection reveals aged pipe tobacco and roasted lamb juice and quince complexities.

The palate is, in a word, exceptional!

Everything demanded of a top-notch St. Henri palate is delivered. The ripe, rounded and finely textured tannins, courted by vibrant (zingy) acidity, certainly induce a youthful disposition. Medium-dark cherry fruits are complexed by cold roasted lamb and black pudding flavours - layered and dense.

The penultimate PENFOLDS red wine to be released from the 2004 vintage.