



ST. HENRI SHIRAZ

2013

“Things are getting serious... in an understated St Henri sort of way!
This wine may be initially missed on a busy tasting bench,
but once ‘properly tasted’, never forgotten!”

“Reminiscent of 2010, 1998 and 1976 St Henri’s – statuesque, brooding, complex.
Aromatically, ‘Old-Style’.”

“All Penfolds 2013 reds released to date have benefitted from time in bottle.
No exception here. But, okay to open and enjoy now. Oh, and for the next 4+ decades.”

PETER GAGO
PENFOLDS CHIEF WINEMAKER

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. Released for the first time by Penfolds in the early 1950s (first commercial vintage 1957), it 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, 1,460 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	96% Shiraz, 4% Cabernet Sauvignon
VINEYARD REGION	McLaren Vale, Adelaide Hills, Barossa Valley, Clare Valley, Padthaway, Port Lincoln
WINE ANALYSIS	Alc/Vol: 14.5%, Acidity: 6.7 g/L, pH: 3.62
MATURATION	12 months in 50+ y.o. large oak vats
VINTAGE CONDITIONS	After a dry South Australian winter reminiscent of 2006, vines were in water deficit at the beginning of spring and became accustomed to dry conditions quite early. Early budburst was a consistent theme across all regions within South Australia. Spring started with cool temperatures in the south east. The Barossa Valley enjoyed some warmer days, dispersed throughout October and November. Whilst canopies were small to moderate, they were healthy and balanced and contributed to even veraison and consequent ripening. Warmer temperatures were observed after the New Year and persisted throughout most of January, contributing to an early start to the 2013 harvest and a short, condensed vintage. Dry and warm conditions, coupled with lower than average yields in most regions resulted in Shiraz showing strong, structural tannins, wines of great intensity and intense flavour.
COLOUR	Magenta. Purple core.
NOSE	Instantly, a distillation of all that is St Henri. A heightened ethereal/subliminal fruit lift... hovering above, cleverly propelled by <i>just the right amount</i> of formics and V.A. Black jelly-bean and star anise notes arise, augmented by fig paste, dried herbs and spice – cinnamon and thyme. With air, scents of freshly-cured corned beef with a carpaccio-like freshness, replete with capers/vinegar/brine.
PALATE	Youthful. Structurally expansive – large-framed/amply-dimensioned! St Henri aims to please - pickled beetroot for the vegetarians; gamey venison and the blackened crust of roast beef for the carnivores. Wild blackberry and a dark-fruited compote benevolently offer a generosity of fruit sweetness. An almost silky tarriness coupled with mouth-watering acidity create a texturally appealing and integrated mouthfeel. Voluptuous/Voluminous/Velvety
PEAK DRINKING	Now - 2046
LAST TASTED	June 2016