



Penfolds®

ST HENRI SHIRAZ

2008

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.

PETER GAGO, PENFOLDS CHIEF WINEMAKER:

“Fulfils all 2008 vintage expectations! Fulfils all expectations of St Henri. A confident and content St Henri release.”

“It is the palate that will primarily attest to this wine's worth—both at release... and more than likely in a half-century or so!”

“Aligns well with the benchmark 1998 St Henri vintage—by whatever measure—fruit, concentration, weight.”

COLOUR

Bright crimson rim, dense purple colour.

NOSE

Anticipated praline/milk chocolate St Henri aromatic markers, replete with fruits — mulberry and boysenberry. Compliments of the vintage freshly squeezed beetroot/ginger juice and dried spices—bay leaf and sage. Large old vat-matured Shiraz—varietally and convincingly announced by way of a cold lamb/rosemary/marrow disposition.

PALATE

Plush, fleshy and mouth filling—showcasing a cleverly woven texture and deceptive (fruit) weight. Nectarine and blood plum fruits courted by the largesse of big, ripe and round tannins. Maturation precursors already awoken, although yet to ascend/unfurl—fresh wallet leather, pan scrapings, ... Long and persistent. Polished.

VINEYARD REGIONS

Barossa Valley, McLaren Vale, Langhorne Creek and Adelaide Hills, South Australia.

VINTAGE CONDITIONS

A welcome wet winter and a moderate, dry spring encouraged steady early season growth, setting up for a text-book harvest. Cool and dry conditions during the start of summer were described as perfect, conducive to excellent flavour, colour and phenolic development. A record 15 day heatwave, starting on the 3rd March created a major interruption, inducing a vintage of two distinct halves—a statement pertaining to the profound differences in quality of fruit picked before and after the heat spell. “Weighted-average vintage charts may not do justice to the South Australian harvest in 2008. Penfolds reds will.”

GRAPE VARIETY

91% Shiraz, 9% Cabernet Sauvignon.

MATURATION

Matured for 13 months in large 50+ year old seasoned wine vats.

WINE ANALYSIS

Alc/Vol: 14.5% Acidity: 6.5g/L pH: 3.49

LAST TASTED

January 2012

PEAK DRINKING

2012–2038

FOOD MATCHES

Roast rack and slow cooked breast of lamb, gubinge, celery and sea parsley (Magill Estate Restaurant).