



St Henri Shiraz

1999

Penfolds St Henri is a dramatic contrast to Penfolds Grange. St Henri is pure, unadorned Shiraz, virtually alone among high-quality Australian reds in that it has never relied on new oak. It was created in the mid-1950s (first commercial vintage 1957) and has gained a new lease on life in the 1990s as its quality and distinctive style became better understood. Penfolds St Henri is rich and plush when young and gains soft, earthy, mocha-like characters as it ages. Before bottling it is matured in old, 2000-litre vats that allow the wine to develop, but impart no oak character. A small proportion of Cabernet is used to improve structure, but the focal point for Penfolds St Henri is Shiraz, often comprising over 95% of the blend. Packaged in laser-etched bottles since the 1996 vintage.



VINEYARD REGION

VINTAGE CONDITIONS Generally dry and cool weather during early summer were temporarily disrupted by a hot spell in late January before moderate conditions during vintage. Multi-regional sourcing and strong vineyard management resulted in parcels of fruit being harvested with hallmark fruit sweetness and ripe tannins.

GRAPE VARIETY Cabernet Sauvignon, Shiraz (Syrah)

MATURATION 12 months in large, old oak casks.

WINE ANALYSIS
Alc/Vol: 14.00%
Acidity: 6.70g/L
pH: 3.45

LAST TASTED 2003-02-15

PEAK DRINKING Now - 2020

FOOD MATCHES Cheese, Lamb

COLOUR

Deep, dark red.

NOSE

Upon opening, aromas of cold meats and freshly baked panforte interweave with a pure-fruited expression of Shiraz, unadorned by any discernable traces of oak. With breathing, glacier fruit, spice and savoury nuances ascend.

PALATE

A textbook St Henri with ripened raspberry and nectarine fruits coupled with finely textured grainy tannins that roll off the tongue. Masses of fruit flavours peak on the mid to back palate with depth, concentration and softness. An impressive interplay o

Winemaker comments by
**Peter Gago - Penfolds Chief
Winemaker**