



St Henri Shiraz

1995

St Henri is an enigma in modern Australia in that it is a richly flavoured Shiraz wine that does not rely on the flavour support of new oak. Rather than the typical use of small, often new barriques and hogsheads to mature Shiraz, St Henri is matured mostly in large, 2000 litre oak casks that impart almost no wood characters.

Developed by former PENFOLDS winemaker John Davoren in 1956, the aim was to create a refined 'claret' style with the capacity to age. The result was a radically different style of red - elegant, supple, 'fruit driven' and perhaps the ultimate varietal expression of the Shiraz grape.

VINEYARD REGION	Barossa Valley, Eden Valley, McLaren Vale, Padthaway
VINTAGE CONDITIONS	Spring frosts caused damage and crop loss in the Barossa Valley and, to a lesser extent, Padthaway. Wetter conditions returned in early March with rainfall across the south of the mainland. This produced a 'split vintage', since the more northerly, warmer regions harvested in excellent, mild conditions before the rain.
GRAPE VARIETY	Shiraz, Cabernet Sauvignon
MATURATION	Aged for 14 months in 2000 litre old oak casks
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.60g/L pH: 3.51
LAST TASTED	2000-07-27
PEAK DRINKING	Now - 2002
FOOD MATCHES	Beef, Lamb

Winemaker comments by John Duval

COLOUR Deep ruby, brick red

NOSE Fragrant and stylish Shiraz characters, augmented by vibrant dark berry fruit tones from the Cabernet component.

PALATE Intense, ripe raspberry-like, spicy Shiraz fruit characters combine beautifully with the fleshy black currant flavours of Cabernet. Defined, yet rounded tannins integrate the spicy, ripe fruit with forest floor earthiness and chocolate in this well-balanced wine.