



ST HENRI

SHIRAZ 2019



St Henri is a time-honoured and alternative expression of shiraz, and an intriguing counterpoint to Grange. It is unusual amongst 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 with age. It is matured in an assortment of old large vats that allow the wine to develop, imparting minimal, if any oak character. Although a small proportion of cabernet may sneak into the blend, the focal point for St Henri remains shiraz.

GRAPE VARIETY

Shiraz

VINEYARD REGION

McLaren Vale, Barossa Valley, Padthaway, Wrattenbully, The Peninsulas

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.62

MATURATION

12 months in large seasoned oak vats

VINTAGE CONDITIONS

McLaren Vale and Barossa Valley recorded well below long-term average winter rainfall, while the vineyards in the South-East growing districts enjoyed above-average winter rainfall. September temperatures were cool with little rainfall, resulting in some isolated frost events. Summer was generally hot, with high temperatures delaying veraison. The Barossa Valley experienced 31 days of temperatures exceeding 35°C while McLaren Vale experienced 25 days (December to March). Irrigation was crucial to keep vines in good health. The proximity of the Southern Ocean played an important role in moderating temperatures in Wrattenbully and Padthaway, allowing for a high-quality harvest, albeit with smaller yields than average. Although yields were down in all regions, the quality was outstanding with shiraz showing excellent colours, firm tannin profiles and intense flavours.

COLOUR

Plum red with a crimson rim

NOSE

Such promise! The first impression is unabashedly St Henri.

A charming shiraz, always an outlier among its peers. Here you will find no new oak influence, none required, the very essence of shiraz gently matured in large, seasoned vats.

Close examination calls for a wine glass of generous proportions.

Swirl, allow the aromatics to emerge slowly, gently.

The dark fruits are first to show their credentials... blackberries and mulberries generously adorned with fresh whipped cream.

The crunchier red fruits appear next, pomegranate and cranberry. Exotic, enticing. There is a suggestion of mild paprika. A hint of liquorice, toasted fennel seed, dried mint. Meaty aromas, Greek lamb rubbed with olive oil, oregano and sea salt twirling on the rotisserie. From the charcutier, savoury bresaola and prosciutto. Burnished vintage leather.

PALATE

Structural descriptors don't usually lead the charge for St Henri, but they are certainly faithful to the 2019 vintage.

A fine graphite core. The warmth and creaminess of Mexican sauce with the weight of wild game: venison loin, braised hare.

Eventually sweet custard flavours emerge, smooth and textural. Portuguese tart!

A suggestion of fine salinity aligns with mouth-watering acidity, cleansing.

As always with St Henri, restrained, no need to be showy.

The dark cocoa tannins are so fine they could be spun from silk.

Will age and evolve beautifully for decades.

PEAK DRINKING

2024 - 2045

LAST TASTED

May 2022

BIN 389

CABERNET SHIRAZ 2020



Bin 389 was often referred to as 'Baby Grange', in part because components of the wine are matured in the same barrels that held the previous vintage of Grange. First made in 1960 by the legendary Max Schubert, this was the wine that helped forge Penfolds reputation with red wine drinkers by combining the structure of cabernet sauvignon with the richness of shiraz. Exemplifying the judicious balance of fruit and oak, Bin 389 highlights the generous mid-palate Penfolds is known for.

GRAPE VARIETY

51% Cabernet, 49% Shiraz

VINEYARD REGION

McLaren Vale, Barossa Valley, Padthaway

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.5 g/L, pH: 3.61

MATURATION

12 months American oak hogsheads (33% new)

VINTAGE CONDITIONS

South Australia experienced the second consecutive year of winter drought. Spring was cool and dry, conditions that continued well into November delaying flowering and fruit-set. With root-zone moisture levels well below average, irrigation was vital. Padthaway and the Barossa Valley experienced frosts in September that affected yields. The 2019 calendar year was the driest on record in the Barossa Valley. The beginning of summer was marked by a state-wide heatwave. In all, the Barossa Valley had 26 summer days recorded over 35°C. Conditions in January and February provided some welcome relief. McLaren Vale had above average rainfall in February, which ensured the vines were able to finish the remainder of the season in good shape. While bunch weights and berry numbers were low across the three regions, the harvest produced some outstanding parcels of grapes.

COLOUR

Deep garnet core, crimson rim.

NOSE

Tightly coiled. Sweet American oak evident – baking spices, icing sugar dusting. Italian Crostoli, cinnamon scrolls, Madagascar vanilla bean.

The fruit has such density, the yin and yang of cabernet and shiraz, a Penfolds staple.

No tussle for varietal supremacy, harmonious.

Traditional German Kuchen (cake shop) sweet treats, walnut torte with ganache frosting, raspberry coulis, pouring cream.

Fresh black cherries and ripe black plums.

From the savoury sphere, hints of seared wagyu seasoned with cracked pepper. Sundried tomatoes, salsa verde and kalamata olive tapenade.

PALATE

A well-defined focus on palate. Forward facing – line and length.

The fascinating interplay between cabernet sauvignon and shiraz providing not only considerable length and structure, but also width and density. Result... completely filling the palate.

Always anticipated, a trademark creamy Bin 389 mid-palate. A wine with much to offer even in the flush of youth.

Complexing flavours: savoury nuances of freshly sliced fennel, pan wilted radicchio leaf and pickled turnips. Moroccan lamb backstraps on eggplant relish. Red liquorice and cherry provide a sweet counterpoint.

Evolved tannins seamlessly drive the palate structure. Will last many decades, if you can wait that long.

PEAK DRINKING

2023 – 2050

LAST TASTED

May 2022

BIN 28

SHIRAZ 2020



Bin 28 offers a showcase of warm climate Australian shiraz – ripe, robust and generously flavoured. First made in 1959, Bin 28 was original named after the famous Barossa Valley Kalimna vineyard purchased by Penfolds in 1945 and from which the wine was originally sourced. Today, Bin 28 is a multi-region, multi-vineyard blend, with the Barossa Valley always well represented.

GRAPE VARIETY

Shiraz

VINEYARD REGION

McLaren Vale, Barossa Valley, Padthaway, Clare Valley

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.8 g/L, pH: 3.59

MATURATION

12 months American (16% new) oak hogsheads

VINTAGE CONDITIONS

South Australia experienced the second consecutive year of winter drought. Spring was cool and dry, conditions that continued well into November delaying flowering and fruit-set. With soil moisture levels well below average, irrigation was vital. Clare Valley had the driest winter in 120 years. Clare Valley, Coonawarra, Wrattonbully, Padthaway and the Barossa Valley experienced frosts in September that affected yields. The 2019 calendar year was the driest on record in the Barossa Valley. The beginning of December was marked by a state-wide heatwave. In all, the Barossa Valley had 26 summer days recorded over 35°C. Irrigation was crucial to managing the summer heat stress. Conditions in January and February provided some welcome relief. McLaren Vale had above average rainfall in February, which ensured the vines were able to finish the remainder of the season in good shape. While bunch weights and berry numbers were generally low across the regions, the harvest produced some outstanding parcels of shiraz.

COLOUR

Black ruby plum. Magenta rim with black core

NOSE

Benchmark Penfolds shiraz. A generous kaleidoscope of warm-climate aromatics.

Blackcurrant, black plum, ironstone, cocoa powder, dark chocolate, cola. Chocolate gateau, adorned with candied cherries.

Earthy North African spices: 'Ras El Hanout' - paprika, cinnamon, pepper, cloves, fennel.

PALATE

Always honest, warm, approachable.

Chocolate mud cake dense, rich, opulent. Cinnamon syrup poached red cherries.

Coconut shavings, milk chocolate... wait, a Bounty bar!

Summer plum pudding with currants and crème anglaise.

Bone marrow broth, Vietnamese Phò - layered complexity and texture. Turmeric, cinnamon, star anise clove.

Cola with a suggestion of Chinotto bitterness.

Sweet, layered fruit with earthy spices. Mouthcoating, chewy tannins. Cherry pip acidity.

PEAK DRINKING

Now – 2040

LAST TASTED

May 2022

BIN 311

CHARDONNAY 2021



Bin 311 Chardonnay truly reflects the winemakers' mantra of going where the fruit grows best and where it best suits style. From the 2017 release of Bin 311, fruit sourcing moved to multi-regional cool-climate regions. In true Bin 311 style, not unlike Yattarna, it exhibits lemon/lime aromas and a mineral acid backbone, complemented by barrel fermentation and maturation in mostly seasoned oak. Minimal filtration is employed, preserving elegant fruit flavours.

GRAPE VARIETY

Chardonnay

VINEYARD REGION

Adelaide Hills, Tasmania

WINE ANALYSIS

Alc/Vol: 12.5%, Acidity: 6.27 g/L, pH: 3.11

MATURATION

Nine months in French oak barriques (38% new, 28% 1-y.o.)

VINTAGE CONDITIONS

The 2021 vintage was a welcome return to normal yields and weather patterns in the Adelaide Hills after two vintages affected by extreme conditions. All three regions enjoyed good winter rainfall and warm conditions in spring. Conditions for flowering were ideal, ensuring good fruit-set. Summer was mild, with only nine days over 35°C recorded in the Adelaide Hills, while Tasmania's White Hills vineyard had a peak of only 32.4°C. Intermittent rain in January and early February had the vines in optimal condition for the final stages of ripening. Cool conditions prevailed over harvest, allowing long hang-time and excellent varietal flavour development.

COLOUR

Shimmering pale gold with green rim

NOSE

A wine living up to its moniker "baby Yattarna", indeed the similarities are quite striking.

Subtle hints of struck match; a distinctive flintiness that is a hallmark of modern Penfolds chardonnays.

Cool-climate aromatics abound: white nectarine, grapefruit, light florals (frangipani, apple blossom?) and nashi pears.

Fermentation and maturation in quality French oak barriques introduces intriguing spices, toasted almond/nougat, almond croissant and brioche.

French oak plays a crucial role by complementing the fruit, provides texture and barrel ferment characters, but in no way is overtly dominating. An exhilarating synergy.

PALATE

Citrus flavours to the fore: juicy grapefruit segments dusted in sugar. Lemon zest grated over Lisbon lemon curd.

The mid-palate is creamy and very textural. Cashew and nougat lurk in the background.

The finish is as taught as a bow, with a zippy, mineral line of acid and a lovely mouthwatering phenolic grip.

Fantastic to drink now but promises to develop even greater complexity with further careful maturation.

PEAK DRINKING

Now – 2027

LAST TASTED

May 2022