



## ST. HENRI SHIRAZ

2011

*“Stylistically, quite possibly the Penfolds red of the (2011) vintage.”*  
*“Superior to the 2009 St Henri? Let’s wait a decade or two to confirm.  
 Early days...”*

**PETER GAGO**  
**PENFOLDS CHIEF WINEMAKER**

<b>OVERVIEW</b>	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. This 2011 vintage is 100% Shiraz.
<b>GRAPE VARIETY</b>	Shiraz
<b>VINEYARD REGION</b>	McLaren Vale, Barossa Valley, Adelaide Hills
<b>WINE ANALYSIS</b>	Alc/Vol: 14.5%, Acidity: 6.6 g/L, pH: 3.65
<b>MATURATION</b>	12 months in 50+ y.o. large oak vats
<b>VINTAGE CONDITIONS</b>	With above-average winter rainfalls and cool conditions that followed during the spring period, South Australian regions generally experienced a later budburst and disease pressures impacted to varied degrees across the state. Meticulous vineyard management was critical. Spring soil moisture levels resulted in healthy shoot growth and early canopy development. Healthy vegetative growth continued during the cooler spring months and delayed veraison and berry development in the New Year. A few warm days at the end of January guaranteed the completion of veraison. Multiple rain events, often isolated, invoked attention to sub-regional detail and selective harvesting of pristine fruit. Lower baumés at harvest coincided with flavour development. With a focus on warmer regions, McLaren Vale and Barossa Valley fruit sourcing prevailed. A small addition of Adelaide Hills fruit provided heightened aromatics.
<b>COLOUR</b>	Deep plum red
<b>NOSE</b>	Vibrant. Charcuterie offerings arise – a myriad of cold meats, pan-juices/reductions. Red-currant fruits morph into bluer expressions with air and time. Cooler-year varietal notes – crushed pepper, cinnamon, green olive.
<b>PALATE</b>	An impressive linear structure – tightly bound, with significant length. Boysenberry and cranberry red fruits at ease with green olive and green melon. Granular (Gravox-like) tannins, praline, nutmeg and other spices coax and unravel its St Henri textural tapestry. Shiraz, adorned differently!
<b>PEAK DRINKING</b>	2016 – 2035
<b>LAST TASTED</b>	June 2014