

Penfolds

ST. HENRI

SHIRAZ 1993

Penfolds St. Henri, like Grange, has established a tradition over many years as a wine renowned for its rich fruit flavour and excellent ability to age. In contrast to other Penfolds reds, prominent oak is not an important element of the style, the emphasis since its first vintage in 1956 driven by stylish Shiraz fruit characters.

The 1993 vintage has produced a classic St. Henri.



VINEYARD REGION	Barossa Valley, Coonawarra, McLaren Vale, Eden Valley
VINTAGE CONDITIONS	After an extraordinarily wet spring and early summer, the long, fine autumn enabled full ripeness to be achieved. This 1993 release is highly likely to develop similarly to the top quality 1991, 1986 and 1983 vintages.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	Matured for 12 months in large old oak casks (30-40 years old).
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 7.00g/L pH: 3.47
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2004
FOOD MATCHES	Ideally suited to Beef, Lamb

Winemaker comments by John Duval

COLOUR

Bright red-purple in colour.

NOSE

The wine is overtly fruit-driven with complex, sweet, stewed plum/berried fruit and hints of pepper and liquorice. Underlying oak maturation characters add depth and complexity.

PALATE

This highly individual, full bodied red has concentrated, powerful and mouth filling berry flavours and great palate length. Reflecting its origins the wine features ripe plum and mulberry Shiraz flavours derived from the Barossa Valley and McLaren Vale components, with spice and a hint of anise from the Coonawarra and Eden Valley fruit. Fine, subtle tannins are understated but provide a soft, dry finish.