

Penfolds

ST. HENRI

SHIRAZ 1994

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, Coonawarra, Eden Valley, McLaren Vale
VINTAGE CONDITIONS	-
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Matured for 14 months in 2000 litre, old casks.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 7.10g/L pH: 3.44
LAST TASTED	1-Sep-03
PEAK DRINKING	2003 - 2015
FOOD MATCHES	Ideally suited to Beef, Lamb

Winemaker comments by
John Duval

COLOUR

Deep brick red.

NOSE

Fragrant and stylish Shiraz characters augmented by vibrant fresh mulberry/loganberry overtones granted by the Cabernet component.

PALATE

In the mouth, intense, sweet cherry-like, spicy Shiraz fruit characters couple beautifully with the fleshy blackcurrant flavours of Cabernet. Chewy, yet well-integrated tannins promise a great future for this balanced and impressively structured red. The finish is long and generous with a slight earthiness.