

Penfolds

# 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, McLaren Vale, Padthaway, Eden Valley
VINTAGE CONDITIONS	-
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	Aged for 14 months in 2000 litre, old casks.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.60g/L pH: 3.51
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2002
FOOD MATCHES	Ideally suited to 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.