

Penfolds

ST. HENRI

SHIRAZ 1996

St. Henri was developed in the mid 1950s by John Davoren, a contemporary of Max Schubert, who set out to create a wine which captured the richness of ripe Shiraz without oak influence and had the capacity to support extended cellaring.

The first commercial release of St. Henri was the 1957 vintage in 1958. The St. Henri style is in distinct contrast to Grange and Penfolds overall winemaking style, with the wine matured mostly in large, 2000 litre oak casks which impart almost no wood character. In style, St. Henri is an elegant wine that relies on varietal definition and structure.



VINEYARD REGION	Barossa Valley, McLaren Vale, Adelaide Hills
VINTAGE CONDITIONS	One of the best vintages of recent times. The season began with much needed rain during autumn and winter and was followed by a mostly cool and dry spring. The season ended with ideal conditions - reasonable soil moisture and mild to warm weather.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	12 months in large wood vats.
WINE ANALYSIS	Alc/Vol: 14.00% Acidity: 7.10g/L pH: 3.47
LAST TASTED	1-Sep-03
PEAK DRINKING	2005 - 2020
FOOD MATCHES	Ideally suited to Beef, Lamb

Winemaker comments by
John Duval

COLOUR

Dense red with purple hues near rim.

NOSE

Lively, rich and concentrated raspberry and blueberry characters leap from the glass. Complex spices - cinnamon/ginger augment a fruitcake mixture impression that sits comfortably aside scents of savoury roast cold lamb and other charcuterie delights.

PALATE

Tight, complex and stylish. Dark plum with prune beneath, the fruits are courted by enticing anise/licuorice and fennel subtleties. Fruit-derived, pronounced, tight angular tannins suggest this appealing palate, moderate in alcohol and extraction, is but an infant. Excellent balance/mouth feel - a St. Henri trademark.