

Penfolds

ST. HENRI

SHIRAZ 1997

The Penfolds St. Henri style is a dramatic contrast to Grange. St. Henri is pure, unadorned Shiraz, virtually alone among high-quality Australian reds in that it has never relied on new oak. It was created in the mid-1950s (first commercial vintage 1957) and gained a new lease on life in the 1990s as its quality and distinctive style became better understood.

Penfolds St. Henri is rich and plush when young and gains soft, earthy, mocha-like characters as it ages. Before bottling it is matured in old, 2000 litre vats that allow the wine to develop, but impart no oak character. A proportion of Cabernet is used to improve structure, but in Penfolds St. Henri, Shiraz stands alone. Packaged in laser-etched bottles since the 1996 vintage.



VINEYARD REGION	Barossa Valley, McLaren Vale, Eden Valley, Padthaway, Adelaide Hills
VINTAGE CONDITIONS	A cool summer delayed ripening in all South Australian wine regions. A spell of extreme heat in February further upset ripening, and cool weather followed, increasing concerns. But then came five weeks of warm, dry weather from late March - and the State's wine industry breathed a collective sigh of relief.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	12 months in large, old oak vats.
WINE ANALYSIS	Alc/Vol: 14.00% Acidity: 6.50g/L pH: 3.48
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2010
FOOD MATCHES	Ideally suited to Beef

Winemaker comments by
John Duval

COLOUR

Deep purple.

NOSE

Varietal Shiraz, minus oak! Aromas of stewed raspberries and loganberries, plus savoury, meaty nuances and hints of chocolate, cocoa and black tea in the background.

PALATE

Mouthfilling and expansive, yet perfectly poised. Generously fruity, with liqueur chocolate and dried fruit flavours adding complexity. Long and lingering, with attractive, velvety tannins. Will drink beautifully on release - especially if decanted and given some air - but could just as easily be left in the cellar for 8-10 years.