

Penfolds

ST. HENRI

SHIRAZ 1999

Penfolds St. Henri contrasts Penfolds Grange. St. Henri is a pure expression of Shiraz. It is unusual among high quality Australian red wines as it does not rely on new oak. It was created in the mid-1950s (first commercial vintage 1957) and has 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. It is matured in old, 2000-litre vats that allow the wine to develop, but impart no oak character. A small proportion of Cabernet is used to improve structure, but the focal point for Penfolds St. Henri is Shiraz, often comprising over 95% of the blend. Packaged in laser-etched bottles since the 1996 vintage.



VINEYARD REGION	Barossa Valley, Padthaway, McLaren Vale, Coonawarra, Clare Valley
VINTAGE CONDITIONS	Generally dry and cool weather during early summer were temporarily disrupted by a hot spell in late January before moderate conditions during vintage. Multi-regional sourcing and strong vineyard management resulted in parcels of fruit being harvested with hallmark fruit sweetness and ripe tannins.
GRAPE VARIETY	Shiraz (Syrah), Cabernet Sauvignon
MATURATION	12 months in large, old oak casks.
WINE ANALYSIS	Alc/Vol: 14.00% Acidity: 6.70g/L pH: 3.45
LAST TASTED	1-Sep-03
PEAK DRINKING	Now - 2020
FOOD MATCHES	Ideally suited to Lamb, Cheese

Winemaker comments by
Peter Gago

COLOUR

Deep, dark red.

NOSE

Upon opening, aromas of cold meats and freshly baked panaforte interweave with a pure-fruited expression of Shiraz, unadorned by any discernable traces of oak. With breathing, glace fruit, spice and savoury nuances ascend.

PALATE

A textbook St. Henri with ripened raspberry and nectarine fruits coupled with finely textured grainy tannins that roll off the tongue. Masses of fruit flavours peak on the mid to back palate with depth, concentration and softness. An impressive interplay of fruit, acidity and tannin.