

Penfolds

# ST. HENRI

SHIRAZ 2000

Penfolds St. Henri is a counterpoint to Penfolds Grange. St. Henri is a highly successful, alternative 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 gained a new lease of 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, 1460-litre vats that allow the wine to develop, but impart no oak character. A small proportion of Cabernet is often used to improve structure, but the focal point for Penfolds St. Henri is Shiraz.

Packaged in laser-etched bottles since the 1996 vintage.



VINEYARD REGION	Robe, Clare Valley, Kalimna, McLaren Vale, Barossa Valley.
VINTAGE CONDITIONS	As in most south-eastern districts, some rain fell between Christmas and New Year, followed by very dry and very hot conditions until March. Crops were down by 20-40 percent and good ripeness was achieved.
GRAPE VARIETY	Shiraz (Syrah)
MATURATION	14 months in large, old oak vats.
WINE ANALYSIS	Alc/Vol: 13.50% Acidity: 6.90g/L pH: 3.44
LAST TASTED	22-Jan-04
PEAK DRINKING	Now - 2010
FOOD MATCHES	Ideally suited to Beef, Cheese, Lamb

Winemaker comments by Peter Gago

**COLOUR**

Medium crimson, purple.

**NOSE**

Tinned dark plum, blackberry, and raspberry fruits with a suggestion of kirsch. Aromas of charcuterie dissipate with aeration, and more perfume and floral notes arise. Hints of white chocolate and spice also gain prominence upon sitting in the glass.

**PALATE**

A tight and well-structured wine with redcurrant fruits and spice immediately apparent. Mouthwatering acidity induces an engaging backbone conveying all before it to the back palate. Abundant, firm, yet fine-grained tannins complete the textural offering, neither aggressive nor obtrusive. A solid offering from the 2000 vintage, a vintage more obviously suited to the fruit-driven St. Henri style.