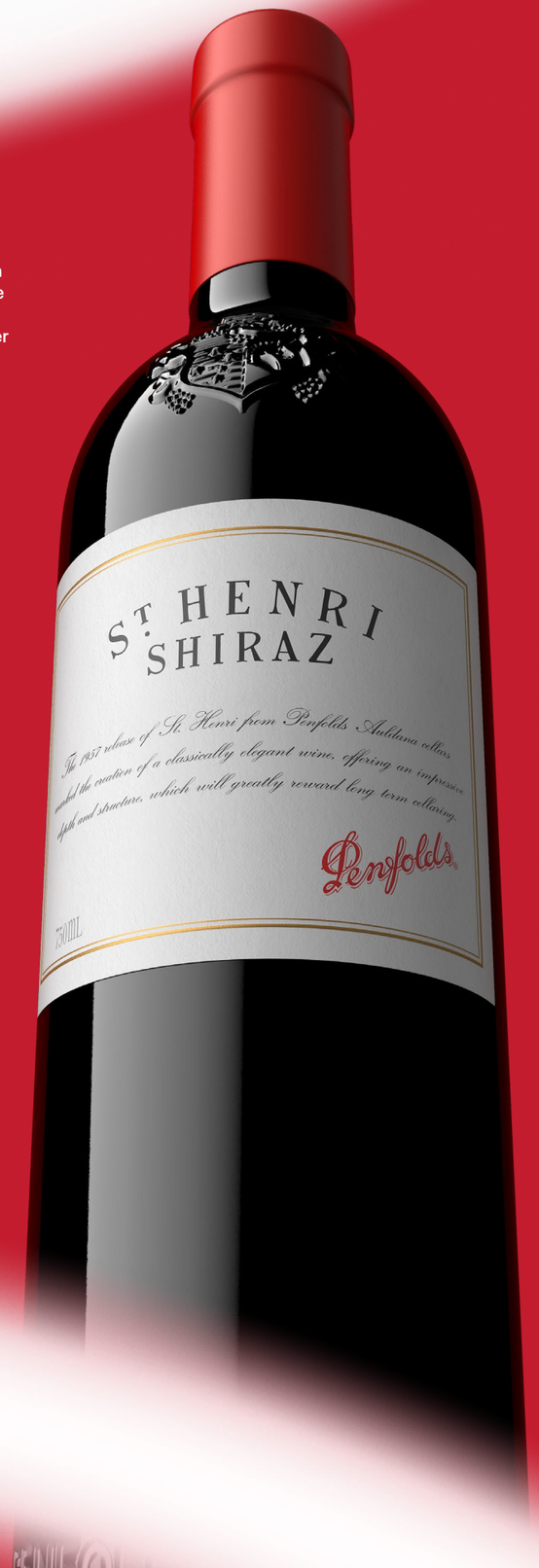
"Patience and perspective shaped St Henri 2023. A long, cool season has delivered depth and structure allowing the wine's savoury complexity to unfold naturally over time. As always, unencumbered by the presence of oak."

Steph Dutton,
Penfolds Director of Winemaking



ST HENRI SHIRAZ 2023

AUS | USA | FRA | CHN

St Henri is a time-honoured and alternative expression of Shiraz, and an intriguing counterpoint to Grange. It is unusual amongst high-quality Australian red wines as it does not rely on any new oak. Released for the first time by Penfolds in the early 1950s (first commercial vintage 1957), it gained a new lease of life in the 1990s as its quality and distinctive style became better understood. Proudly, a wine style that has not succumbed to the dictates of fashion or commerce. St Henri is rich and plush when young, gaining soft, earthy, mocha-like characters with age. It is matured in an assortment of old large vats that allow the wine to develop, imparting minimal, if any oak character. Although a small proportion of Cabernet may sneak into the blend, the focal point for St Henri remains Shiraz.

GRAPE VARIETY

Shiraz

VINEYARD REGION

McLaren Vale, Barossa Valley, Frankland River, Port Lincoln, Padthaway

WINE ANALYSIS

Alc/Vol: 14.5%, Acidity: 6.9 g/L, pH: 3.63

MATURATION

12 months in large, seasoned oak vats

VINTAGE CONDITIONS

The growing season leading into vintage 2023 was characterised by a cool, wet La Niña influence across southern Australia. Winter and early spring rainfall were well above average, delivering high soil moisture reserves but also persistent cloud cover and reduced heat accumulation. Flowering occurred under unsettled, cool conditions, resulting in variable fruit set, and lower yields in many Shiraz blocks. Spring rainfall remained elevated, extending phenological timelines. Summer was largely mild, with limited heat events and fewer extreme temperatures, allowing for a long, slow ripening period. Across all the contributing regions, the harvest was later than average, with careful vineyard and harvest management required to balance flavour development, structure and freshness under prolonged ripening conditions.

COLOUR

Black at the core with a vivid purple rim.

NOSE

Brooding and complex, layers of black and blue fruits unfold alongside dark spices and lightly roasted coffee beans. Mineral and savoury notes emerge; wet steel on oilstone, ferric ironstone and flint are interwoven with a subtle suggestion of cordite smoke. Exotic herbal notes evoke a visit to a traditional apothecary, while fresh nettles and oolong black tea add further allure. Accents of goji berry add lift and aromatic tension.

PALATE

Juicy and generous yet firmly structured. A deep, dark fruit profile is matched by the umami savouriness of rare steak and an olive-brined undertone. Tannins are impeccable – tight, finely woven and assured, drawing the palate long and detailed. Nuances of Chinese tea, fennel and liquorice provide precision and persistence, finishing with restraint, depth and unmistakable St Henri authority.

PEAK DRINKING

Now - 2050

LAST TASTED

March 2026

Penfolds