



HOUSE OF TOWNEND

Penfolds St Henri Shiraz 2021

Usual Price	£88.00
Discount Price (inc. VAT)	£85.00
Code	PENF085

Penfolds enjoys an iconic status that few New World producers have achieved and although Penfold's Grange is now seen as the quintessential Australian wine, St. Henri is a favourite in the Penfolds release for many. Indeed both these wines set new standards for their day with St. Henri establishing an elegant, perfumed style based on fruit definition and maturation in old oak. This is a South Australian blend of McLaren Vale and Barossa Valley.

Tasting Notes:

"Dark plum colour, intense with a kick of smoky oak. A wine that showcases the concentration and spice to an Australian Shiraz even without any new oak, puts the focus on aromatics, fragrant grilled cumin, rose petal, black olives, baked spice and grilled herbs. Just awesome - but don't approach yet, this honestly could do with six or seven years to even rev up to the starting blocks."

98/100 Jane Anson, Inside Bordeaux - date of review 08/2024





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Specification	
ABV	14.5%
Size	75cl
Drinking Window	Drink from 2028 through to 2045
Country	Australia
Region	South Australia
Type	Red Wine
Grapes	Shiraz
Genres	Fine Wine
Vintage	2021
Body	Hearty, rustic and full flavoured
Producer	Penfolds Wines
Producer Overview	Since 1844, Penfolds has played a pivotal role in the evolution of winemaking with a history and heritage that profoundly reflects Australia's journey from colonial settlement to the modern era.
Closure Type	Cork
Press Comments	<p>"I recently tasted a vertical of St Henri from 1958 through to this 2021, and just behind the 1962 and 2010, the 2021 was among the top five best St Henri's ever made. The 2021 St Henri Shiraz has succulence and balance, and it is fresh and unencumbered by heavy oak characters via the adherence to large-format, seasoned oak and the blessing of the season. The tannic density and weight of the wine comes from the fruit rather than the vessel, and this will hold its great stead over the decades to come. This was sourced from Barossa Valley and McLaren Vale.</p> <p>Read more online</p>