

Henry's Drive
Vignerons Pty Ltd
41 Hodgson Road
PO Box 9, Padthaway
South Australia 5271
Tel + 61 (0)8 8765 5251
mail@henrydrive.com
www.henrydrive.com

Henry's Drive Shiraz 2009 Padthaway, South Australia



Our Wines
Henry's Drive
The Postmistress
The Scarlet Letter
Pillar Box

Named after the proprietor of the 19th century mail coach service that once ran through their property, Henry's Drive Vignerons is the wine operation established by Kim Longbottom and her late husband Mark. During the nineteenth century establishment of the farming and wine industries of south eastern South Australia, only horse drawn coaches provided the transit of mail and passengers. The coach drivers reigned supreme on top of their coaches and won the respect and admiration of their passengers. The coach service proprietor in this part of the state was a certain Henry John Hill. His operation drove directly through a property, owned more recently by the Longbottom family. Today, Kim continues to build the business in honour of Mark; and the wines are testament to Kim and Mark's dedication to crafting fine wines from Padthaway, one of Australia's great wine growing regions.

Story

During the nineteenth century establishment of the farming and wine industries of south eastern South Australia, only horse drawn coaches provided the transit of mail and passengers. The coach drivers reigned supreme on top of their coaches and won the respect and admiration of their passengers. The coach service proprietor in this part of the state was a certain Mr Henry John Hill. His operation drove directly through a property, owned more recently by three generations of the Longbottom family of Padthaway. Routes were known as Drives, thus the family's wine business is today known as Henry's Drive.

Wine

The wine has lifted blueberry and blackberry fruit characters, complimented by nutmeg spice, violets and a touch of lavender.

The palate has an opulence of blackberry fruit and mocha flavours but also has hints of mint, a touch of pepper and a fine tannin length and fresh acidity.

Specifications

The fruit is harvested when flavour ripe, fermented on skins for 5-7 days with pump-over's 4 times per day. A proportion is held on skins until dryness to give the palate length and a proportion pressed earlier which completes primary fermentation in barrel, helps to integrate the oak and impart a soft round texture.

The wine undergoes malo-lactic fermentation and is matured for a period of 15-18 months in oak hogsheads and barriques.

The oak components are 55% American & 45% French, 30% new, 35% one year old and 35% two year old.

Winemaker	Renae Hirsch
Composition	100 % Shiraz
Alcohol	14.0 %

