

Henry's Drive Shiraz

Padthaway, South Australia
Vintage 2008

Henry's Drive Vignerons Pty Ltd

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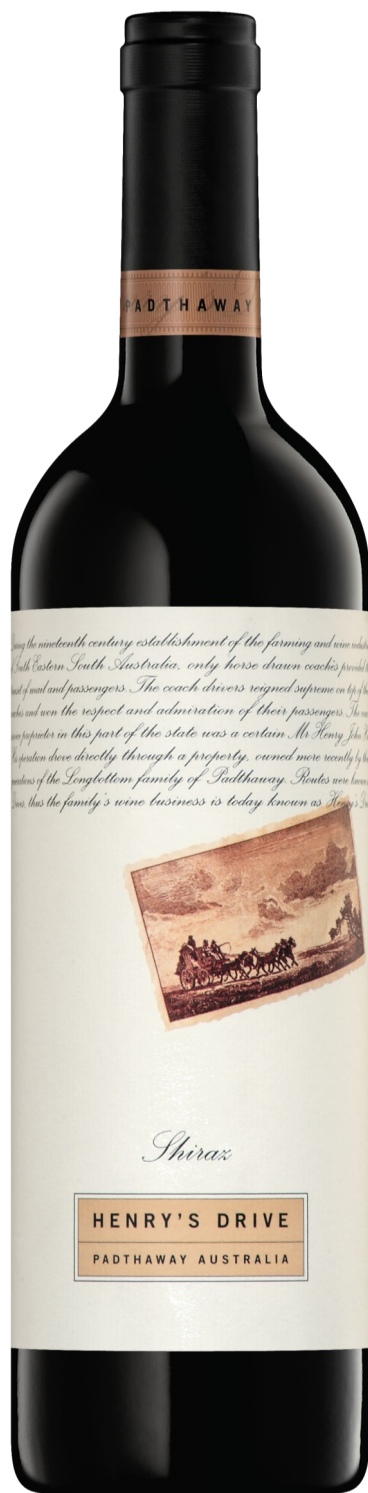
Our Wines

Henry's Drive
Parson's Flat
The Trial of
John Montford
Dead Letter Office
The Postmistress
The Scarlet Letter
Pillar Box
Morse Code

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.



THE 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.

THE WINE

The wine has lifted plum and rhubarb fruit characters, which are complemented by savoury cassia bark spice, hints of regional liquorice and floral notes.

The palate starts with fresh, dark blackberry fruit, with mocha and dark toasted spice characters. It is a rich, full and brooding wine, but also has lively fruit, hints of pepper and floral spice, firm yet fine tannins and a lingering finish.

THE TECHNICAL DETAILS

Winemaker: Renae Hirsch

Composition: 100% Shiraz

Alcohol: 14.5 %

Vinification: The fruit is harvested when flavour ripe, fermented on skins for 5-7 days with pump-over's 4 times per day. It is then pressed and completes primary fermentation in barrel which helps to integrate the oak and gives soft approachable tannins.

The wine then undergoes malo-lactic fermentation and is matured for a period of around 15-16 months in oak hogsheads and barriques.

Oak profile: The wine is barrel fermented and matured in new and old oak hogsheads and barriques; 60% American, 40% French ; 35% one year old & 35% two year old oak.



www.henrydrive.com