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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

# The Postmistress Blanc de Blancs

Padthaway, South Australia  
Vintage 2012



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

A woman of unimpeachable rectitude, the Postmistress is trusted to preserve the town's mail affairs. Her nimble fingers sort carefully wrapped parcels, letters from distant places and a single postcard, written in a familiar hand. Whilst eager young men queue daily for her attention, for the Postmistress there is only one man who always delivers.

## Wine

The Blanc de Blanc sparkling is a fresh and lively style with a persistent and fine bead. Aromas of ripe lemon and lime interplay with delicate floral notes, and background hints of toast and yeast characters.

The palate reveals pear and ripe lemon citrus fruit which is supported by brioche and almond notes along with hints of honey; providing depth and richness. The mineral backbone and fine line of natural acid creates a complete and balanced wine.

## Specifications

The fruit for The Postmistress is sourced from a single family vineyard in the cool climate region of Padthaway. The vines are grown in loamy, clay soil over limestone.

Produced in a clean and fresh style, the fruit was harvested in the cool of the night. Retaining only the free run juice; the wine underwent a cool and slow ferment in stainless steel. The wine remained in contact with the yeast lees for a period of three months with stirring but did not undergo malo-lactic fermentation, before undergoing the secondary ferment.

**Winemaker:** Renae Hirsch

**Composition:** 100 % Chardonnay

