

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 Syrah 2012 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

This is an aromatic wine, showing fresh blueberry, fragrant violet and underlying earthy spice notes.

The palate is finely structured showing delicacy; vibrant rhubarb and blueberry characters are mixed with hints of anise and lavender. The flavours lingers and the wine finishes with delicate fine tannins.

## Specifications

We select vineyard sites that produce fruit showing delicacy and finesse and much of the fruit is sourced from our hillside vineyards on deep sandy loam over a thick limestone.

The fruit is harvested when flavour ripe and fermented on skins for 5-10 days. Some parcels are fermented to dryness on skins to give tannin length and fineness to the wine and others complete primary fermentation in barrel which integrates the oak and imparts soft approachable tannins. The wine then undergoes malolactic fermentation and is matured for a period of around 15 months in oak hogsheads and barriques.

The oak composition is as follows; 80% French, 20% American, 25% new, 25% one year old, 20% two year old and the remainder in 3 year old barrels.

**Winemaker**  
**Alcohol**

Renae Hirsch  
14.0 %

