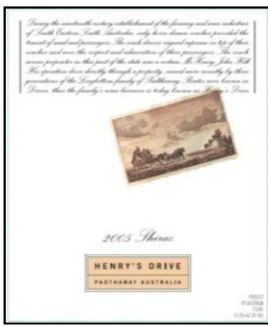


Henry's Drive Shiraz

“Highlights”



2012

- **93 - Gold Medal – James Halliday, THE AUSTRALIAN WINE COMPANION, Mar. 1, 2015**
“In best full-bodied Henry's Drive style, rollicking along with waves of plush black fruits and a heap of dark chocolate borrowed from McLaren Vale; there is also a plentiful supply of oak, and the tannins are soft. It's looking for a bus stop to alight at the end of its journey, but it will be looking for a while yet.”

2010

- **89 – James Halliday, THE AUSTRALIAN WINE COMPANION, Feb. 16, 2013**
“Slightly less imposing colour than Dead Letter Office, and far more reliant on oak for its impact; medium-bodied, and the tannins are sufficiently soft to encourage early consumption.”
- **90 – WINE SPECTATOR, Aug. 31, 2015**
“Ripe and generous, packed with cherry, plum, cinnamon and licorice flavors that extend on the long, fine-grained finish. Drink now through 2020.”

2009

- **91+ – WINE ADVOCATE #205, Mar. 2013**
“Deep garnet-purple in color, the 2009 Shiraz has intense aromatic notes of blueberry compote, cloves and anise with whiffs of lavender and bark plus touches of pepper and cedar. Medium-bodied with a bright acid frame, this is a rich and generous wine with medium levels of grainy tannins and a long, mineral-laced finish. Drink it now to 2020+.”

2008

- **92 – WINE ADVOCATE #192, Dec. 2010**
“...Very deep purple-black colored, it begins with earthy notes of loam and truffles over ripe blackberries, crushed blueberries, warm black cherries and Mediterranean herbs with hints of mint, mocha and violets. Full-bodied with a medium to firm level of silt-like tannins, refreshingly high acid and good amount of fleshy fruit, it finishes long and savory. It delicious now though should open further with another year in bottle and drink to 2017.”
- **90 – WINE ENTHUSIAST, Nov. 1, 2011**
“A solid, potent example of Shiraz, this 2008 doesn't show any ill effects of the vintage-time heatwave, offering fresh, clean flavors of blueberries, vanilla and tobacco. Tannins are firm and slightly dusty in style, making this a solid choice with steak or roasts.”

2007

- **91 – WINE ADVOCATE #186, Dec. 2009**
- **89 – WINE SPECTATOR, Oct. 15, 2009**

