



HICKINBOTHAM

of Dromana

Life's too short...



The Hickinbotham name has been influential in Australian winemaking for over 80 years. It is the name behind many great names. The tradition continues.



Hickinbotham of Dromana was established in 1988 by Andrew and Terryrn Hickinbotham on a manna gum woodland site overlooking the Dromana plains and blue waters of Martha Bay.

Andrew and his two sons, Jake and Cal represent the 3rd and 4th generations of a family famous for their contribution to winemaking and wine education in Australia.

The Hickinbotham family have been at the forefront of winemaking since 1936 when Andrew's grandfather, Alan initiated Australia's first scientific winemaking course at Roseworthy College, near Adelaide. The use of the pH meter in winemaking has been attributed to his foresight and expertise, and its implementation has helped put Australia on the international wine map.

Andrew's father, Ian was the first in the world to monitor and manage the natural secondary fermentation of wines by controlling pH. The resulting red wines of the entire 1952 Coonawarra and subsequent vintages were unlike any produced before and caught the attention of judges and wine lovers around the world.

The Dromana vineyards are planted with the varieties Chardonnay, Pinot Noir, Cabernet Sauvignon, Shiraz, Merlot, Aligote and Taminga. Our wines are grown, made and bottled onsite under the watchful eye of James Janda, who strongly believes that wine is made in the vineyard.

Our microbrewery was established in 2006, with brewer Cameron Turner producing several award-winning Hix beers, including a Pilsener, pale ale, brown ale and Irish stout. A range of other ales and experimental beers are produced seasonally also.

Chef Marcus Levy ensures our cafe and restaurant serves quality produce, sourced locally wherever possible. Seafood dishes are a complement to our luscious white wines and lighter beers, while game meats from local and Tasmanian producers suit the more full bodied and robust reds and dark beers.

Hickinbotham of Dromana is where friends meet for quality wine and beer and delicious food, in a warm and welcoming atmosphere. With our huge open fireplace, cobbled brick floor, live music, rustic surrounds and great views, relaxation comes easily.

Hickinbotham wine range

2016 PINOT GRIS

Lively floral and fruit notes of jasmine and pear, combine with good soft natural acid and a gentle minerality on the finish of the palate, making this a great food wine.

2016 SAUVIGNON BLANC

Floral and exotic tropical notes are paramount in this luscious Sauvignon blanc. Gooseberry and passionfruit balance well with the tight natural acidity in the wine, an excellent match with seafood & aromatic Asian dishes.

2016 GEWÜRTZTRAMINER

The name is a mouthful, but what a sensory extravaganza. Spicy (gewürzt in German) and floral with overt honeysuckle flavours, mouth-filling in a seductive way. A beautiful wine accompaniment to spicy dishes.

2016 CHARDONNAY

Barrel fermentation with lees stirring allows the peach and apricot fruit characters of the Chardonnay grape to shine. The secondary malo-lactic fermentation gives a full buttery smoothness, balance and length to the finish of this magnificent cool climate wine.

2016 PINOT NOIR ROSÉ

Strawberries and cream with savoury warmth on the palate. Balanced acid and light berry fruit characters abound in this delicate yet memorable wine. Light blush in colour this wine will be a perfect accompaniment to salmon or duck dishes.

2016 PINOT NOIR

The maritime climate of the Mornington Peninsula creates the perfect conditions to enhance the sappy plum and berry flavours in this wine. Secondary characters of truffles and cigarbox will develop with careful ageing.

2016 TEMPRANILLO –THE DARK CHILD

Oodles of dark mulberries, satsuma plums and sweet laurel bay leaf aromas impart a soft savoury minerality to this intriguing wine. Trapped in oak barrels for just 6 months to instil tannin balance and palate depth, this wine is a seducer.

2015 COFFEE ROCK MERLOT

Dark blackberry fruits and rich cherry ripe chocolate with almost chewy tannins on the palate. These grapes are grown on the coffee rock soils of our Dromana vineyard, a substrate that enhances the richness of the variety which, with age develops the chocolate mocha overtones that has given this wine a cult status.

2014 FAMILY RESERVE CABERNET SAUVIGNON

The Family Reserve accreditation is given only to wines we believe to be of exceptional quality. Lifted dark berry fruit aromas with a hint of cigar box, this wine displays exceptional cool climate length of flavour with smooth velvety tannins on the finish. Classic Cabernet with finesse.

Jakcals Run Range

The fourth generation of Hickinbothams, Jake and Cal, lend their names to this signature range, Jakcals Run.

2016 PINOT GRIS

Lovely floral notes, natural acid and a slight minerality combine to give this wine a silky mouth feel with a hint of oak on the finish. A great wine with any dish that requires a delicate fruit and acid balance

2016 CHARDONNAY

Peach and apricot fruit characters of the Chardonnay grape combine beautifully with light fresh oak aromas. The secondary malo-lactic fermentation gives a full buttery smoothness, balance and length to the finish of this magnificent cool climate wine.

2016 PINOT NOIR

The maritime climate of the Mornington Peninsula creates the perfect conditions to enhance the sappy plum and berry flavours in this wine. Secondary characters of truffles and cigarbox will develop with careful aging.

2016 SHIRAZ

Mornington Peninsula Shiraz is a style of its own. The cool climate gives the wine its white pepper aromatics and lovely berry characters which follow through onto the luscious yet savoury palate. A great wine for the early drinking, but can age well to give a softer tannin on the finish.



HIX beer range

HIX SUMMER /AUSSIE PALE ALE

Bronze Medal Australian International Beer Awards 2015
Straw in colour, this beer has a bready malt flavour, lifted passionfruit hop aromatics with a fresh and lively finish.

HIX PILSENER

Silver Royal Sydney Show 2014

A German Pilsener brewed using pilsener malt which produces subtle aromas and flavours of bread or crackers. The German hops provide the element of bitterness and floral flavours. That, combined with the high carbonation makes this beer a drink for all occasions.

HIX PALE ALE

Top Gold Medal Australian International Beer Awards 2011
Silver Royal Sydney 2014

Bronze Australian International Beer Awards 2014

Hix Pale Ale is a unique brew blending local pale ale malt with 'New World' hops to create a beer for any occasion. Orange in colour with a caramel malty sweetness and balanced with bitterness and aromatics from the hops, this beer is earning a cult following.

HIX SAISON FARMHOUSE ALE

Made to the Belgian style, this pale ale is spiced with coriander and new world El Dorado hops. A unique yeast is the heart of this well balanced beer developing peach, pear and bread aromas.

HIX BROWN ALE

Top Silver Medal International Beer Award 2012 & 2015
Bronze Royal Sydney 2015

Bronze Australian International Beer Awards 2011, 2014

This English Brown ale is a style made with chocolate and dark crystal malted barley which gives the aroma and flavour of nuts and chocolate. The hops lend a citrus character to the mix which complement the malt and caramel overtones beautifully.

HIX IRISH STOUT

Top Silver Medal International Beer Award 2013
Silver Royal Sydney 2010 & 2015

Bronze Australian International Beer Awards 2014

In comparison to bitter and heavy Guinness, the underdog Murphy's is a lighter and sweeter stout, a style we've modelled Hix upon. Its flavour is evocative of chocolate and roasted coffee with hints of toasted malt on the palate.

HIX DOUBLE CHOC PORTER

A seasonal release, this rich Porter has loads of dark malts including chocolate malt and cocoa which make this an ideal beer for the chocoholic and lover of dark brew beers.

HIX BELGIAN STRONG BEER

This commemorative beer brewed for *Good Beer Week* has inspired us to show our commitment and passion for both beer and wine, with the unique addition of cane-cut raisined Cabernet grapes. The Dark Belgian Strong ale is incredibly complex, with brandied fruit cake characters and long aging potential.