



HONEY · MOON · VINEYARD

## HONEY MOON ADELAIDE HILLS

### “NECTAR” CREAM APERA NV

#### WINE NOTES

This is a sweet, white, fortified wine based on late harvested Adelaide Hills Grüner Veltliner.

**Grapes** – Grüner Veltliner from the Anderson Vineyard at Charleston – a cool site in the Adelaide Hills, plus a small component of Chardonnay from Balhannah.

**Winemaking** – Beautifully ripe, perfect, grapes were hand harvested late in the season (mid-April), at around 15 Baumé. The fruit was pre-chilled before whole bunch pressing. After settling, the juice was inoculated with selected yeast strains and went through a short fermentation, which was arrested by fortification with very pure, high strength, grape spirit (SVR). This fortification step retained sugar in the finished wine (at around 200g/L; giving an “apparent Baumé” of 7.3%) and brought the alcohol to 18% v/v.

The young wine was then placed in old oak barrels (in late June 2018). These barrels are hogsheads (300L) that are over 60 years old. They have previously held brandy then fortified wines. We feel very lucky to have acquired them and to see them live on and continue to perform their magic on our young fortified wines.

**Small batch bottling** – It is our intention that we and our customers will be able to enjoy this wine in its youth (i.e. at the very beginning of its life in barrel) and to also experience the wine as it matures in old oak, over time. In barrel and over time, the wine will deepen in colour and increase in complexity as it takes on subtle sweet, nutty characters.

Hence, bottling is done by hand in small batches. Individual bottles will be annotated with the date of bottling, thus allowing the time that the wine spent in oak to be known.

**Tasting Notes** – *Appearance*: Bright light yellow with a vibrant light green hue. *Aroma*: Attractive and intense green apple and pear fruit aromas, with nuances of honey. *Palate*: Flavours of apple and new season pear dance on the palate, accompanied by hints of honey and the warmth and depth of the wine’s grape spirit. The acid-balance in the wine plus the purity of grape spirit, provide a counterpoint to the intensity of fruit flavours and sweetness—resulting in a refreshing and elegant wine.

**How to use this wine** – This “Cream Apera” wine is very versatile. Definitely deliciously sweet but also refreshing. Serve chilled either as an aperitif or as a dessert wine; also goes well with comfort food (such as toasted sandwiches on a rainy day) or luxury moments (such as with a sliver of pâté de foie gras).

(Technical: Alc 18.0 % v/v; residual sugar 200 g/L (7.3 apparent Baume); 500ml; cork (*Diam*) closure)

**Awards and Reviews**- Selected in the Adelaide Review Hot 100 Wines 2018/19 Fortified wine section, “*This Cream Apera is a perfect start or finish to your night. Rock candy sweetness with poached pear nuances and spice for the ages.*”