



HONEY•MOON•VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS FANCY ROSÉ 2017

WINE NOTES

This rosé was made in the vineyard first – by early harvesting of Pinot Noir and Shiraz from suitable sections of our vineyard and by sourcing delicate Chardonnay from cool Adelaide Hills sites. We then turned to our love of Chablis-style Chardonnays – fine, textural and refreshing – to guide our winemaking. Our intention was to make a rosé that would combine lovely fresh new season fruit and good acidity, with good flavour on the mid-palate and a silky texture ... plus we wanted the wine to evolve nicely over the next 5 years or so. The 2017 vintage provide near-perfect conditions for this.

Grapes – Pinot Noir (777 clone) and Shiraz from the Honey Moon Vineyard – situated on the high ridges of Echunga (elevation of 410 to 420 m; soils light brown alluvial loam over a deep layer of red ironstone clay); and Chardonnay from two very cool sites in the Adelaide Hills – one in Piccadilly and the other in Charleston.

2017 Vintage – the growing season started very slowly with a wet and cold Spring, which delayed shoot growth, and set up delayed flowering and then delayed veraison. Overall the season was about 4 weeks later than usual, however dry mild weather during ripening and at harvest resulted in grapes ideal for making our Fancy Rosé. Delicate red fruit flavours and elevated acidity in both Pinot Noir and Shiraz were ideal for rosé wine making. Fresh apple/lime/citrus flavours from Piccadilly and Charleston Chardonnay added another refreshing dimension to this wine.

Winemaking – all fruit was hand harvested and whole-bunch pressed, as individual components, to give fragrant, flavoursome and delicate juice. After cold settling, the juices were racked into old French oak barriques where they went through primary fermentation and some completed malo-lactic fermentation. The wine was matured on yeast lees in the oak barriques for six months, allowing a subtle creamy texture and savoury complexity to develop. Composition of the wine is 45% Pinot Noir, 30% Shiraz and 25% Chardonnay.

This wine making approach – very much like the approach we would take to make a barrel-fermented, textural Chardonnay – is unusual for a Rosé wine. However, it builds complexity and detail, as well as capacity for aging, and gives us a good reason to call the wine “*Fancy*” Rosé. This Fancy Rosé is a very smart drink now and will continue to be so over the next 5 years and beyond. Bottled 6th October 2017. Alc 12.2% v/v, TA 6.9 g/L and pH 3.09. Screw cap.

Tasting Notes – *Appearance*: Bright salmon pink with young ruby hues. *Aroma*: Attractive strawberry and quince aromas from the Pinot Noir component, supported by fresh raspberry and soft spicy notes from Shiraz, with Chardonnay adding citrus and mineral notes. Barrel fermentation and malo notes add a subtle nutty/dairy character. *Palate*: The above-mentioned varietal flavours follow through on the palate where they combine with subtle oak notes to give a complex and pleasing, creamy, palate structure. The refreshing acidity ensures that these flavours live long on the palate and that they culminate in a clean, crisp and quite dry finish. The leaner Pinot and Chardonnay components add tension and minerality. *Serving and food matching*: Serve chilled (5 – 10°C). This is a very versatile wine. With its structure and depth of flavour, it does really well with fresh/spicy Asian-style cuisine as well as lighter meats and seafood, etc. Really compatible with toasted cheese sandwiches!