



HONEY•MOON•VINEYARD

## HONEY MOON VINEYARD ADELAIDE HILLS FANCY ROSÉ 2015

### 2015 Vintage

A wonderful vintage of mild sunny dry days, and many cool nights, saw all varieties ripen slowly with great flavour and acid balance. A feature of the vintage was the very cool and dry Autumn that allowed extended ripening under ideal conditions. Delicate red fruit flavours in both Pinot Noir and Shiraz were ideal for rosé wine making. Fresh citrus flavours from early-picked Macclesfield Chardonnay added another refreshing dimension to this wine.

### Winemaking

Regular feedback from our customers indicates that our Rosé wines age especially well, so this year we framed our harvest dates and winemaking with the aim of building structure and capacity for graceful aging.

Pinot Noir and Shiraz were harvested by hand, then gently whole bunch pressed to give fragrant, flavoursome and delicate juice. A parcel of Chardonnay from Macclesfield adds an attractive citrus framework for the wine. 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 old French oak barriques for twelve months, allowing a creamy texture and savoury complexity to develop. Composition of the wine is 54% Pinot Noir, 31% Chardonnay and 15% Shiraz.

This wine making approach is unusual for a Rosé wine. However, it builds complexity and detail, and gives us a good reason to call the wine “*Fancy*” Rosé. This Fancy Rosé is a very smart drink now and will be over the next 5 years and beyond.

Bottled 24 May 2016.

### Tasting Notes

*Appearance:* Bright salmon pink with warm ruby hues

*Aroma:* Attractive strawberry and quince aromas from the Pinot Noir component are supported by fresh raspberry and soft spicy notes from Shiraz, with Chardonnay adding citrus and minerally notes. Barrel fermentation and malo notes add a subtle nutty 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 that will allow the wine to age gracefully in the bottle, which is unusual for a rosé wine!

*Serving and food matching:* Serve chilled (5 – 10°C). This is a very versatile wine. It is well-suited to light dishes such as salads, seafood and white meats. Also, this rosé has the structure and fruit depth to do very well with spicy Indian food and asian-style cuisine. Screw cap 12.5% alc.