



HONEY · MOON · VINEYARD

## **HONEY MOON VINEYARD BRUT ROSÉ 2010**

*Méthode Traditionnelle Classique from vine to glass!*

### **2010 Vintage**

A wonderful vintage of cool sunny, dry days allowed our Pinot Noir to ripen slowly, building delicate flavour while retaining ideal acid levels. The Pinot we use for this wine comes from a more lush part of the vineyard, where we have planted 114 and 115 clones.

### **Winemaking**

On 22 February 2010 Pinot Noir from our vineyard was harvested by hand and the crates of grape bunches were then chilled down at 2°C overnight. Following this, the bunches were gently whole-bunch-pressed in our basket press to give fragrant, flavoursome and delicate juice. The Pinot juice was allowed some skin contact time in the press to develop the delicate pale pink colour of the resulting wine. Only the cuvée juice fraction (first 500L/tonne) was used. After clarification the juice underwent its primary fermentation in old French oak barriques\*, where it also completed malo-lactic fermentation, resulting in a delicate “base wine”. The base wine was then aged on its yeast lees in barrel until December 2010 when it was racked off its lees and combined with a very small amount of Adelaide Hills Chardonnay and then tiraged to initiate the secondary fermentation in bottle (which gives the bubbles). Following tirage, the bottles have been stored at in a cool cellar to gain further complexity. We generally disgorge on demand and all subsequent processes – including expedition liqueuring and bottle dressing – are hand-done by us.

\*(The use of old French oak barrels is practiced by some Champagne Houses (such as Krug and Bollinger). We have chosen to use old French oak barrels in the making of our sparkling wine as we believe that this enhances flavour and texture.)

### **Tasting Notes**

*Appearance:* Delicate rose pink, with a fine pin point bead.

*Aroma:* Subtle strawberry and quince aromas mingle with hints of citrus and nutty/marzipan.

*Palate:* A vibrantly fresh palate with notes of raspberry, quince and new season apples (reminiscent of the now old-fashioned “Jonathon”). The creamy texture and soft mousse builds pleasantly on the palate, integrating flavour and acid to give a lingering and dry finish. Dosage 8.5 g/L

*Serving and food matching:* Serve well-chilled with light dishes such as entrées, salads, seafood [smoked salmon and crayfish] and white meats.

### **Awards**

Bronze – Adelaide Hills Wine Show 2010\* (edit)