



HONEY · MOON · VINEYARD

## **HONEY MOON VINEYARD EBVS 2009\*** **[EARLY BOTTLED VINTAGE SHIRAZ]**

### **2009 Vintage**

With such favourable ripening conditions for reds we decided to keep a small parcel of Shiraz for this early bottle fortified wine style. We felt that the resultant fruit – so well flavoured and with good acid and velvety tannins – warranted the effort involved!

### **Winemaking**

Shiraz grapes left to ripen late into the season were hand harvested and worked manually (foot trodden) in an open fermenter in the traditional Portuguese way of making vintage port. About half way through fermentation the must was fortified with wood aged brandy spirit. This fortification was done while the must still contained skins, seeds and stems, again a most traditional technique. The must was pressed off after fortification, settled and racked into an old octave cask and matured for 8 months before bottling in January 2010.

### **Tasting Notes**

*Appearance:* Bright magenta red with a deep ruby hue

*Aroma:* Ripe raspberry, and spicy Shiraz aromas are combined with strong, liquorice and chocolate notes from the characteristic brandy spirit.

*Palate:* Rich red fruit flavours of blackberry and spice are integrating with the characteristic wood aged brandy flavours. The wine is quite dry on the finish in the Portuguese style at 3.0 Baumé. Velvety tannins add to the wine's complexity and ensure it will live for many years and improve in the bottle as all good vintage ports do.

*Serving and food matching:* The Honey Moon Vineyard Vintage EBVS 2009 is ideally served at the end of the meal with cheese, nuts and dried fruits. Like all vintage ports this wine should be decanted prior to serving.

\*Earlier vintages of this wine were labelled Vintage Port