



HONEY · MOON · VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS FANCY ROSÉ 2012

2012 Vintage

A wonderful vintage of warm sunny dry days, and cool nights saw all varieties ripen slowly with great flavour and acid balance. Delicate red fruit flavours in both Pinot Noir and Shiraz were ideal for red and rosé wine making. Fresh citrus flavours from Piccadilly Chardonnay added another dimension to this wine.

Winemaking

Pinot Noir, Shiraz and a small parcel of Chardonnay grapes were harvested by hand, then gently whole bunch pressed to give fragrant, flavoursome and delicate juice. After cold settling the juice was racked into old French oak barriques, where it went through primary fermentation then malo-lactic fermentation. A second parcel of Pinot Noir was destemmed and left on skins to achieve the desired colour then racked to old French oak barriques to complete primary and malo-lactic fermentation.

The wine was aged on lees in oak for seven months, giving a creamy texture and savoury complexity.

This wine making approach is unusual for a Rosé wine, however it builds complexity and detail and this is why the wine is called *Fancy Rosé*.

Tasting Notes

Appearance: Bright salmon pink with delicate ruby hues

Aroma: Deep 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 characters add a subtle nutty character.

Palate: The varietal flavours come through combining with subtle oak to give a complex & pleasing creamy palate structure. A refreshing acid level ensures these flavours live long on the palate and result in a clean, crisp and quite dry finish.

Serving and food matching: Serve chilled. Well suited to light dishes such as entrées, salads, seafood and white meats. Also has the structure and fruit depth to do very well with spicy Indian food and asian-style cuisine. Screw cap 12.5% alc.

Awards and Reviews

***** 5 Stars, James Halliday 2014 Australian Wine Companion

“Bright, light salmon-pink; has the full kit and caboodle: a blend of pinot noir, shiraz and a touch of chardonnay fermented and aged in used French barriques, seven months on lees and partial mlf; predictably, there is more texture and mouthfeel than normal, but there are also juicy fruit flavours.” 94 points also selected by James in his “best of Rosé 2014”; only 19 wines were selected for this list!!