



HONEY · MOON · VINEYARD

## **HONEY MOON VINEYARD ADELAIDE HILLS PINOT NOIR 2008**

### **2008 Vintage**

The conditions were ideal up until mid March when a prolonged heat wave threatened most wine producing regions in South Australia. Luckily, we are able to harvest our Pinot grapes just at the start of this heat wave period. The canopy had held up well and bunches were in pristine condition. The resulting crop was a little riper than the 2007 vintage but crammed full of red berry flavours and higher tannin content.

### **Winemaking**

777, 114 and 115 Dijon Clones were kept separate at harvest and fermented as separate parcels. After a long cold soak, a variety of cultured yeast and indigenous strains were used in fermentation, which was carried out in small open fermenters. Typically ferments peaked at 30°C and were hand plunged 2 – 3 times per day. Most ferments contained a proportion of whole bunches. After primary fermentation the wines were pressed off skins and racked into new and old French barriques (12% new) – oak types being Allier and Tronçais. After 17 months in oak the wines were bottled.

### **Tasting Notes**

*Appearance:* Bright scarlet/ruby red with a slight dark red brick hue

*Aroma:* deep brooding ripe plums and fresh raspberry notes and subtle spicy oak give a definitive cool climate Pinot aroma

*Palate:* Intense red fruit flavours contribute fruit sweetness to the mid palate. French oak gives a subtle spicy-smoky-nutty character, which compliments a velvety, savoury and drying long tannin structure. This wine has attractive Pinot varietal flavour and supporting tannin structure. While drinking well now, it will continue to evolve in the bottle over the next 5 years.

*Serving and food matching:* Well suited to medium weight dishes based on poultry and veal. Duck is a superb match. It also does well with fresh, moderately spicy Asian-influenced dishes.

### **Awards/reviews**

\*\*\*\*\* 5 Stars James Halliday Australian Wine Compendium 2011

“ Bright red hue; the bouquet is packed with predominantly red berry fruit, the palate opening with more of the same before the second stanza brings savoury tannins into play. All the bells and whistles of Dijon clones 777, 115 and 114, hand-plunged open fermenters, some wild ferments, some whole bunches, then 17 months in old and new French barriques.

Screwcap 14.5% alc Rating 94 To 2016”

Silver Medal National Cool Climate Wine Show 2010

Silver Medal Adelaide Hills Wine Show 2011\*

Bronze – International Cool Climate Wine Show 2010

Bronze Medal Adelaide Hills Wine Show 2010

Bronze Medal Royal Sydney Wine Show 2011\*

Bronze Medal International Cool Climate Wine Show 2011\*

Bronze Medal Winewise Small Vignerons' Awards 2011\*

Bronze Medal National Wine Show of Australia 2011\*