



HONEY · MOON · VINEYARD

HONEY MOON VINEYARD BRUT ROSÉ 2013

WINE NOTES

This is a Méthode Traditionnelle sparkling wine, based predominantly on Pinot Noir from the Honey Moon Vineyard. Honey Moon Vineyard is owned and operated by Jane Bromley and Hylton McLean. The vineyard is situated on a cool but sunny site, on the high ridges of Echunga (elevation of 420m to 410m) in the Adelaide Hills.

Cuvée – 80% Pinot Noir and 20% Adelaide Hills Chardonnay

2013 Vintage – a gentle season with a mild dry summer, which allowed Pinot Noir and Chardonnay in the Adelaide hills to ripen to 10–11° Baumé, achieving delicate flavours and high acid levels, ideal for sparkling wine.

Winemaking – Pinot Noir from was harvested by hand over a number of days; then the whole bunches were gently pressed to give finely perfumed, flavoursome and delicate juice; the Pinot juice was allowed some skin contact time to develop the delicate pale pink colour of the resultant wine; only the cuvée juice fraction (first 500L/tonne) was used; in parallel, a small parcel (comprising 20% in the final blend) of Adelaide Hills Chardonnay was also harvested and processed in the same way (but without skin-contact); primary fermentation in old French oak barriques* and completion of malo-lactic fermentation yielded two delicate “base wines”; the two components were then blended together at this point and the Pinot/Chardonnay base wine was then aged on its yeast lees in barrel until early 2014, when it was racked off lees and tiraged to initiate the secondary fermentation in bottle (which gives the bubbles).

*(The use old French oak barrels (6 to 12 years’ usage) in the making of Honey Moon Vineyard sparkling wine is to enhance flavour complexity, ability to age gracefully and texture. There is no oak character pick-up from this part of the process.)

Following tirage, the bottles are stored in a cool cellar (gaining further complexity of flavour and texture over time).

Disgorgement is by hand, on demand, which means that the wine remains in the cellar and in contact with the yeast lees in bottle for as long as possible – with all the benefits that this brings.

All subsequent processes – including expedition liqueuring and bottle dressing – are hand-done by Jane and Hylton.

Time on lees – 42 months (i.e. 3.5 years) on yeast lees as at August 2017. The date of disgorgement will be hand-written on the label; so, just add a further one month for every month thereafter to work out the time on lees.

Dosage – 9.0 g/L

Technical details – 12.5% alc/vol; pH 3.04; TA 6.9 g/L

Handling – please ease open slowly, in the same way one would open a sparkling wine or champagne closed with a cork. As the closure is a stainless steel crown seal, there is no chance of cork taint.

Tasting and Serving 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 notes; *Palate*: A vibrantly fresh palate with notes of new season strawberry, raspberry, quince and delicate citrus. Delicious “secondary” nutty and bready notes, arising from the time on lees, are now part of the wine’s complexity. The creamy texture and soft mousse builds pleasantly on the palate, integrating flavour with refreshing acidity to give a lingering and dry finish. *Serving and food matching*: Serve with light dishes such as salads, seafood (salmon, shellfish, small ocean fish e.g. garfish and tommy ruffs, chargrilled squid etc.), sushi and white meats. Also delicious with soft cheeses.

WARNING: As this is a sparkling wine, it is held under pressure and care should be take to avoid scratching or damaging the bottle (as this weakens the bottle and may cause it to explode). Please lift the crown seal slowly with a bottle/crown seal opener.