



HONEY · MOON · VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS PINOT NOIR 2009

2009 Vintage

A very mild vintage with warm dry days and cold nights, typical of our site at Echunga, gave fruit with intense cool climate Pinot Noir varietal flavours, ripe tannins and great acid balance. The mild dry conditions extended right up to harvest resulted in perfect bunches of Pinot grapes.

Winemaking

Clones were kept separate at harvest and fermented as separate parcels. After a long cold soak, mainly indigenous strains were used in fermentation, which was carried out in small open fermenters. Typically ferments peaked at 30C and were hand plunged 2 – 3 times per day. Most ferments contained a high proportion of whole bunches. After primary fermentation [10-14 days] the wines were pressed off skins and racked into new and old French barriques (15% new) – oak types being Allier and Tronçais. Malo-lactic fermentation was completed in barrel. After 18 months in oak the wine was bottled.

Tasting Notes

Appearance: Bright deep scarlet red with a vibrant ruby hue

Aroma: Quite intense and brooding notes of spice and cherries plus citrus from the French oak. This wine is in its youth and the aromas evolve in the glass in interesting ways!

Palate: Delicate and tightly wound red fruit flavours contribute fruit sweetness to the mid palate. French oak gives a subtle spicy-smoky-nutty character and a citrus-like crispness, which compliments a velvety and long tannin structure. This wine has attractive Pinot varietal flavour and pleasing young “sappy” Pinot tannin structure. While drinking well now, it will continue to evolve in the bottle over the next 5-8 years. With its low pH [3.4] this wine will age quite slowly in the bottle.

Serving and food matching: Well suited to a range of medium-weight dishes from pasta through to light roasts.

Awards/reviews

Silver Medal, International Cool Climate Wine Show 2011

Silver Medal, Winewise Small Vigneron Awards 2011

Silver Medal, Adelaide Hills Wine Show 2011