



HONEY • MOON • VINEYARD

HONEY MOON VINEYARD – ADELAIDE HILLS PINOT NOIR 2009

WINE NOTES

This is a single vineyard Pinot Noir, made from grapes grown at the Honey Moon Vineyard, by Jane Bromley and Hylton McLean. The vineyard is situated on the high ridges of Echunga (elevation of 420m to 410m), where the soils are predominately light brown alluvial loam over a deep layer of red ironstone clay. The vineyard covers a sunny, north-facing, slope. On heat summation data, the Honey Moon Vineyard site is a little cooler than Côte Rôtie and a little warmer than Burgundy.

Grapes – three French Pinot Noir clones: 114; 115; and 777.

2009 Vintage – very mild, with warm dry days and cold nights (the latter is typical of our site at Echunga); fruit showed intense cool climate Pinot Noir varietal flavours, ripe tannins and great acid balance.

Winemaking – individual clones were fermented as separate parcels; mainly wild ferments in small open fermenters; hand plunging 2 – 3 times per day; high proportion of whole bunches. After primary fermentation the wines were pressed off via basket press and racked into new and old French barriques (15% new). 18 months in oak.

We wanted to capitalise on the natural acidity (pH 3.4) of the grapes and the beautiful tannin ripeness (evident in the golden brown cane lignification). So, our intention was to make a Pinot with structure that would grow in complexity as it aged, while retaining freshness.

Tasting – *Appearance*: Bright deep scarlet red with a vibrant ruby hue and some brick red at the edges. *Aroma*: Quite intense and brooding notes of spice and cherries plus citrus from the French oak. Hints of exotic perfume/ spices. 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. Over 5 years in bottle in a cool cellar has allowed flavours and textures to integrate. Finish is long, fragrant (but subtle) and refreshing.

Awards/reviews – **Gold Medal**, International Cool Climate Wine Show 2012; Silver Medal, Winewise Small Vigneron Awards 2011; Silver Medal, International Cool Climate Wine Show 2011; Silver Medal, Adelaide Hills Wine Show 2011