



HONEY · MOON · VINEYARD

## **HONEY MOON VINEYARD ADELAIDE HILLS PINOT NOIR~EXTRA 2013**

### **WINE NOTES**

This Pinot is the first one we have called “extra”. Not only were the 2013 vintage conditions extra special for producing wonderful grapes, we also had the delight of “experimenting” with two additional clones – MV6 and GM18 – as well as with wild ferments, whole bunches etc.

**Grapes** – five Pinot Noir clones:

114, 115 and 777 from the Honey Moon Vineyard, 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.

MV6 and GM18 from very cool sites in the Adelaide Hills (only small amounts).

**2013 Vintage** – warm dry days and cool nights, as well as very dry conditions during ripening (with less than half the normal rainfall) yielded fruit with intense cool climate Pinot Noir varietal flavours, ripe tannins and excellent acid balance.

**Winemaking** – harvest began on the 7<sup>th</sup> March and continued to the 14<sup>th</sup> March. All parcels of grapes were hand harvested and the different clones were fermented as separate parcels. Some parcels were given a long cold soak. Fermentation was carried out in small open vats, keeping clones separate where possible and using different combinations of indigenous and/or selected yeast strains. Typically ferments peaked at 30C and were hand plunged 2 – 3 times per day. Some ferments contained a proportion of whole bunches. After primary fermentation (9-12 days) the wines were pressed off skins, using our basket-press, and racked into new and old French barriques (30% new; Allier and Tronçais). Malo-lactic fermentation was completed in barrel. After 15 months in oak the wine was blended, bottled and then cellared to allow further maturation time in bottle. Alc 14.2% v/v; TA 6.4g/L; pH 3.4.

We wanted to capitalise on the natural acidity of the grapes, the beautiful tannin ripeness (evident in the golden brown cane lignification) and the blending options we had created. Our intention was to make a fragrant and flavoursome Pinot with structure that would grow in complexity as it aged, while retaining freshness and perfume.

**Tasting Notes** – *Appearance*: Bright deep scarlet red with a vibrant ruby hue. *Aroma*: Complex perfume that is delicate yet deceptively intense, combining cherry and plum aromas, spices, French oak notes of cedar and citrus, plus some savoury hints. *Palate*: The aromas are evident on the palate and the depth and layering of the red fruit flavours deliver fruit sweetness to the mid palate. With now over 3 years cellaring in bottle, savoury notes are appearing (earthy, forest floor), which add further depth to the flavour. The tannin structure is very satisfying, with velvety mouth-coating sensations that combine with flavour intensity and oak dryness to give a very pleasing long finish. This is a delicious Pinot from a terrific vintage in the Adelaide Hills that offers an *extra* dimension of flavour, quality and enjoyment. While drinking well now, it will continue to evolve in the bottle over the next 5-10 years. With its low pH (3.4) this wine will age quite slowly in the bottle, developing even more complexity with age. *Serving and food matching*: Well suited to a range of medium-weight dishes from pasta through to light roasts. Also a good match with lightly spiced Asian-influenced dishes. And duck, of course!

**Awards and Reviews**– Bronze Medals: Boutique Wine Awards 2015, Adelaide Hills Wine Show 2015. Selected as one of the best reds “Fruit Forward with Finesse” in the *Adelaide Review Hot 100 Wines for 2015-16*, “Classic pinot nose – generous red fruits, sweet palate and complex character.”

Jane and Hylton