



HONEY · MOON · VINEYARD

## ***HONEY MOON VINEYARD ADELAIDE HILLS SHIRAZ 2013***

### ***WINE NOTES***

This is a single vineyard, cool-climate, Shiraz, 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** – 100% Shiraz; from massale (field) clonal selections from two old vineyards in South Australia known for their spicy Shiraz characters. We net the vineyard at veraison (the point at which the hard, green, grapes turn red and begin to soften) to protect the grapes from damage.

**2013 Vintage** – very mild conditions with warm days and cool nights. The ripening period was especially dry and mild (with less than half the normal rainfall), allowing the grapes to ripen slowly and perfectly. Fresh spicy and peppery flavours were retained as the grapes ripened, and they developed additional sweet raspberry, plum and blackberry flavours. This vintage yielded grapes with intense cool climate Shiraz varietal flavours, sweet “noble” tannins and great acid balance.

**Winemaking** – we hand harvested in the first week of April. The bunches were gently de-stemmed, retaining a high proportion of whole berries; the must was divided into several small open fermenters; the ferments were hand-plunged two to three times per day; typically the ferments peaked at 30°C; after 15 days the wines were pressed off skins in our small basket press and allowed to settle. Following settling, we racked the young wine into a selection of French oak barriques (Allier and Tronçais oak, 33% new). After 22 months in oak the wine was bottled, then cellared (for at least another 15 months) to allow further maturation time in bottle.

Our intention was to make a cool, elegant, Shiraz that would be refreshing on the palate and harmonious with a range of cuisine. The vineyard had given us such sweet fruit flavours and fine tannins, which we anticipated would be lovely elements of the wine in its youth and throughout its long life.

**Tasting Notes** – *Appearance*: Bright magenta red with a bright ruby hue. *Aroma*: Rich, ripe raspberry and plum, along with spicy, peppery characters supported by savoury, cedary French oak notes. *Palate*: Vibrant red fruit flavours of raspberry, dark cherry, plum and spicy blackberry contribute immediate fruit sweetness, which follows through to the mid-palate, along with refreshing, minty, spicy notes. French oak gives a subtle, cedar/chocolate/smoky character, which compliments and gives focus to a soft and pleasing tannin structure. Cool climate Shiraz flavours with great fruit intensity and palate length are in evidence and, now with over 30 months further maturation in bottle in a cool cellar, the flavours and textures have integrated and developed to give more complexity. We think that this wine will continue to evolve nicely over the next 10–15 years. The finish is long, fragrant and refreshing.

**Awards/reviews** – Gold Medal, International Cool Climate Wine Show 2016; Gold Medal, Royal Queensland Wine Show 2016 (equal top Gold in Class 39, 95 pts); Silver Medal, Royal Queensland Wine Show 2015; Bronze Medal, Royal Sydney Wine Show 2016; Bronze Medal, National Capital Wine Show 2015; Bronze Medal, Adelaide Hills Wine Show 2015. “*Bright magenta, with a bouquet of ripe raspberry and pepper characters, the palate presents dark cherry and sweet blackberry with minty overtones and subtle oak.*” Ross Noble– Adelaide Hills Courier April 2016.