



HONEY · MOON · VINEYARD

HONEY MOON VINEYARD BRUT ROSÉ 2011

Méthode Traditionnelle Classique from vine to glass!

2011 Vintage

An unusually cold and moist vintage - more typical of northern France than southern Australia - was ideal for growing grapes for sparkling wine, as the cool weather allowed Pinot Noir and Chardonnay in the Adelaide hills to ripen to 10-11° Baume, achieving delicate flavours and high acid levels, which is ideal for sparkling wine.

Winemaking

Because the weather was so unseasonably cool, harvest did not begin until 19 March. Pinot Noir from our vineyard was harvested by hand over a number of days. Following this, the whole bunches were gently pressed in our basket press to give fragrant, flavoursome and delicate juice. The Pinot juice was allowed some skin contact time in the press to develop the delicate pale pink colour of the resulting wine. Only the cuvée juice fraction (first 500L/tonne) was used. At the same time, a small parcel (13%) of Adelaide Hills Chardonnay was also harvested and processed in a similar way (but no skin-contact). After clarification the juice underwent its primary fermentation in old French oak barriques*, where it also completed malo-lactic fermentation, resulting in a delicate “base wine”. The two components were blended together at this stage. The base wine was then aged on its yeast lees in barrel until January 2012 when it was racked off its lees and then tiraged to initiate the secondary fermentation in bottle (which gives the bubbles). Following tirage, the bottles are stored in a cool cellar to gain further complexity. We disgorge by hand on demand, which allows us to maximise the wine’s contact with yeast lees and, therefore, the opportunity for further development of flavour and texture.# All subsequent processes – including expedition liqueuring and bottle dressing – are hand-done by us.

*(The use of old French oak barrels is practiced by a growing number of Champagne Houses. We have chosen to use old French oak barrels (6 to 12 years old) in the making of our sparkling wine, as we believe that this enhances flavour and texture.)

(At the time of writing these notes (October 2015) the Honey Moon Vineyard Brut Rose 2011 has had 44 months on yeast lees. Each bottle will have the date (month and year) of disgorgement noted on the label.

Tasting 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 raspberry, quince and fresh lemons. The creamy texture and soft mousse builds pleasantly on the palate, integrating flavour with refreshing acidity to give a lingering and dry finish.

Dosage **9.7 g/L**

Serving and food matching: Serve well-chilled (5 – 8C) with light dishes such as salads, seafood (salmon, shellfish, small ocean fish such as garfish and tommy ruffs, chargrilled quid etc.), sushi and white meats.

12.5 % alc/vol... WARNING- This wine is stored under pressure. Take care not to scratch or damage the bottle as it may cause it to explode; lift crown seal slowly with a proper bottle/crown seal opener.

Awards-Reviews

Silver Medal; Adelaide Hills Wine Show 2014

Bronze Medal; International Cool Climate wine Show 2014

Trophy and Gold Medal; Australian Sparkling Wine Show 2015, Trophy for best Sparkling Rosé of Show.