



HONEY MOON VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS SHIRAZ 2012

2012 VINTAGE

Cool weather in late Spring caused lower flowering and fruit set, and thus a much smaller crop for the Shiraz vines in the Honey Moon Vineyard. This set the scene for a grand and great vintage in terms of quality! The remainder of the growing season was outstanding with warm, sunny, dry days and cool nights. The Shiraz ripened slowly, retaining fresh, spicy and peppery notes. In addition, intensely flavoursome and sweet raspberry and blackberry characters were also evident, along with very high colour and sweet, “noble” tannins. The mild dry conditions extended right up to harvest, resulting in perfect bunches of Shiraz grapes.

Winemaking

After net removal, Shiraz grapes were hand harvested on the 3rd April and after de-stemming with little berry crushing the must was divided into several small open top fermenters. A variety of cultured yeast strains were used. Typically ferments peaked at 30°C and were hand plunged 2 – 3 times per day. After primary fermentation the wines were pressed off skins in our small basket press and allowed to settle. Following this, the young wine was racked into French oak barriques (Allier and Tronçais oak, 48% new. After 19 months in oak the wine was bottled, [3/12/13] then laid down for maturation in a temperature-controlled cellar.

Tasting Notes

Appearance: Bright magenta red with a very deep ruby hue

Aroma: Concentrated, ripe raspberry and blackberry, along with spicy, peppery characters supported by savoury, smoky/toasty French oak notes.

Palate: Vibrant red fruit flavours of raspberry, dark cherry 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 drying velvety tannin structure. Even as a young wine, cool climate Shiraz flavours with great fruit intensity and palate length are in evidence.

A feature of this wine is the balance between power and finesse.

While drinking well now, it will continue to evolve in the bottle over the next 20 years.

Serving and food matching: Well suited to medium to heavier weight dishes based on poultry, game, veal or beef, and of course, smelly cheeses!

Alc: 14.5% v/v

Awards and Reviews to date

Trophy Best Red Wine of Show; International Cool Climate Wine Show 2014

Trophy Best Cool Climate Shiraz; International Cool Climate Wine Show 2014

Gold Medal; International Cool Climate Wine Show 2014

Gold Medal; Adelaide Hills Wine Show 2014

Gold Medal: Royal Queensland Wine Show ; top Gold in Class 38 from 151 entries!!

Silver Medal; Royal Queensland Wine Show 2014

Silver Medal; National Wine Show of Australia 2014,

orders Hylton McLean - 0438 727 079