



HONEY MOON VINEYARD

## HONEY MOON ADELAIDE HILLS CHARDONNAY 2021

### WINE NOTES

The Adelaide Hills grows some beautiful Chardonnay and we seized the opportunity that the mild 2021 season provided to make a fine Chardonnay, using really exquisite fruit from two great vineyards and our well-used (and loved) French oak barrels.

**Grapes** – 100% chardonnay comprising grapes from: the Chapel Valley vineyard in Piccadilly (57%); and the Anderson vineyard in Charleston (43%).

**2021 Vintage** – the growing season started well with a warm early spring, which promoted good flowering and fruit set, resulting in crop levels returning to normal levels. The summer months were the coolest in the last 10 years, with no heat waves. The final stages of ripening were slowed by cool summer temperatures allowing good flavour development and acid retention. Overall, the season ended up being about 2-3 weeks later than usual. The dry and mild weather during ripening and at harvest was tailor-made for producing the lighter style of Chardonnay that we like to make.

**Winemaking** – both parcels were harvested in perfect condition, with delicate flavour ripeness at relatively low Beaumé. Fermentation took place in mature French oak hogsheads and barriques. Only the free-run juice fraction (i.e. only the first 500 litre per tonne) was used for this wine. Partial malolactic fermentation in barrel and maturation on yeast lees for 11 months has created a Chardonnay with a delicate texture and varietal flavour and very refreshing acidity.

**Technical** - Alc 11.0% v/v; TA 7.28 g/L; pH 3.11; RS = 4.31 g/L. Vegan friendly. 750ml screw cap. Bottled 17 March 2022.

**Tasting Notes** - *Appearance*: Brilliant light yellow with subtle green hues. *Aroma*: Fresh and delicate notes of citrus blossom and granny smith apples. *Palate*: A deceptively delicate wine that has plenty going on. There's lime, lemon and white peach flavours, a fine line of acid and a gossamer-light silky texture. This is how the wine is drinking as a young wine and we look forward to seeing how it evolves in the bottle. *Serving and food matching*: Serve chilled (5 – 10°C). Perfect with oysters, scallops, cheeses that are light and creamy, light chicken dishes and salads.

This is our third chardonnay from these vineyards and we know from previous experience (we still have held back bottles of the 2008 and 2017) how slowly and gracefully they mature over many years (under good cellaring conditions).