



HONEY · MOON · VINEYARD

HONEY MOON VINEYARD EBVS 2017

WINE NOTES

“EBVS” = Early Bottled Vintage Shiraz – our take on a vintage port-style fortified wine.

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.

2017 Vintage – the growing season was the wettest since 1992, with 30% of the annual rainfall falling in July and September. The wet soils and cold weather in spring delayed budburst, flowering and veraison and thus the 2017 vintage was one of the latest in many years (3-5 weeks late). Some experienced grape growers in the Hills noted that this was typical of vintages in the early 1990s. As the season went on we had the benefit of a lovely warm dry autumn that allowed our Shiraz grapes to ripen slowly and retain fresh spicy flavours as riper red berry fruit flavours developed.

Winemaking – Shiraz grapes from the top section of the Honey Moon Vineyard were left to ripen late into the season were hand harvested, de-stemmed then worked manually in an open fermenter in the traditional “Portuguese” way of making vintage port. About half way through fermentation the must was fortified with wood aged brandy spirit. This fortification was done while the must still contained skins, seeds and some stems, again a most traditional technique. The must was pressed off after fortification, settled and racked into an old French oak barrique and matured for 8 months before bottling in December 2017.

Tasting Notes – *Appearance:* Bright magenta red with a deep ruby hue. *Aroma:* Ripe raspberry, and spicy Shiraz aromas are combined with strong, liquorice and chocolate notes from the characteristic brandy spirit. The wood aged brandy aromas are quite strong when the wine is young and are can be perceived as a Cognac style character, all part of the wines early complexity! *Palate:* Rich red fruit flavours of raspberry and spice are integrating with the characteristic wood aged brandy flavours. The wine is quite dry on the finish in the “Portuguese” style at 3.4 Baumé. Velvety tannins add to the wine’s complexity and ensure it will live for many years and improve in the bottle as all good vintage ports style wines can do. *Serving and food matching:* Good with hard cheeses, nuts and dried fruits; equally good with dark chocolate cheese.

Like all “vintage port” style wines, it is best to decant prior to serving.

(Technical: Alc 20.0% v/v; 750 ml bottles; Diam-30 cork closure.)

(Note: Earlier vintages of this wine were labelled Vintage Port.)