



HONEY · MOON · VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS PINOT NOIR- EXTRA 2015

WINE NOTES

This is a single vineyard Pinot Noir made from a classic Adelaide Hills vintage. Consistent with our “Pinot~extra” style, we wanted to make a pinot that captured the purity of fruit flavours and acid balance, as given to us by our vines, and to frame this in a wine with structure – that would drink well in its youth and also evolve beautifully over the ensuing decade or so.

Grapes – four Pinot Noir clones: 777, 114, 115, and MV6 from the Honey Moon Vineyard, 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.

2015 Vintage – rain over the winter of 2014 was above average, thankfully, as the subsequent growing period was one of the driest on record. While dry, we were most fortunate to experience mild temperatures and an absence of heat waves. This allowed our vines to produce healthy canopies and for flowering and fruit set to proceed well. The very cool and dry autumn allowed extended ripening under ideal conditions.

Winemaking – hand harvested on the 2 March 2015 and chilled for 4 days to allow a long cold soak. A variety of yeast strains, indigenous and selected, were used for fermentation, which was carried out in small open tubs. Typically ferments peaked at 30C and were hand plunged two – three times per day. Some ferments contained a proportion of whole bunches. After primary fermentation (13 days) the wines were basket-pressed off skins; following this malo-lactic fermentation was completed in stainless steel tank. After malolactic fermentation the wines were racked into new (14%), third use (35%) and older French barriques (Allier and Tronçais oak). After 14 months in barrel the wine was blended then bottled, in June 2016.

Tasting Notes – *Appearance*: Bright deep warm scarlet red with a brick red hue. *Aroma*: Intense, fresh and vibrant. Plum and cherry aromas, cool spice/violets with French oak notes of cedar and citrus adding complexity. *Palate*: Fresh red berry flavours contribute pleasing fruit sweetness to the mid palate. The wine has a tannin structure which is drying and combines with the fruit and oak notes to give a very pleasing long finish. This is an outstanding Pinot Noir from the Honey Moon Vineyard, from another terrific vintage in the Adelaide Hills, which offers an *extra* dimension of flavour, quality and enjoyment. While drinking well now, it will continue to evolve in the bottle over the next 5-10 years at least. Honey Moon Vineyard Pinot Noir wines mature quite slowly in the bottle, developing even more complexity with age. *Serving and food matching*: Well suited to a range of medium-weight dishes from pasta through to light roasts. Alc 14.3% v/v, TA 5.9 g/L pH 3.50

Awards and Reviews – Silver Medal, Royal Sydney Wine Show 2017; Bronze, International Cool Climate Wine Show 2017; Bronze, International Cool Climate Wine Show 2018; Bronze Medal Royal Queensland Wine Show 2018