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HONEY MOON VINEYARD ADELAIDE HILLS PINOT NOIR- EXTRA 2016

WINE NOTES

This Pinot is the first to include our home-grown GM18 pinot clone in the cuvée – which we anticipate will add an extra dash of savoury notes and contribute to extra palate length.

Grapes – five Pinot Noir clones: 777, 114, 115, MV6 and GM18 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.

2016 Vintage – warm dry Spring allowed the vines to grow quickly and flowering was quite early. Earlier varieties like Pinot Noir enjoyed a cool dry Summer ripening period that saw grapes mature with intense flavours. The dry weather continued into the harvest period, which was mild and grapes were harvested in ideal condition.

Winemaking – hand harvested on the 4th March. 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 2 – 3 times per day. Some ferments contained a proportion of whole bunches. After primary fermentation (10 days) the wines were basket-pressed off skins; following this malo-lactic fermentation was completed in tank. After malolactic fermentation the wines were racked into new (28%) and older French barriques – oak types being Allier and Tronçais. After 12 months in oak the wine was blended then bottled, in March 2017.

Tasting Notes – *Appearance:* Bright deep warm scarlet red with a vibrant garnet hue. *Aroma:* Intense, fresh, vibrant and lively. Plum and deep cherry aromas, cool spice/violets and subtle 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. 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 14.5% v/v, TA 6.0 g/L pH 3.56

Awards and Reviews – Silver International Cool Climate Wine Show 2017; Bronze Medal Royal Sydney Wine Show 2017; Bronze Medal Adelaide Hills Wine Show 2017; Selected in the Adelaide Review Hot 100 Wines 2017/2018 *Fruit Forward Reds* section, “A wine of energy, intent, momentum and poise aided by notes of cranberries macerated in Campari.”