



HONEY•MOON•VINEYARD

## HONEY MOON VINEYARD ADELAIDE HILLS PINOT NOIR- EXTRA 2014

### WINE NOTES

For us this Pinot is a delight. We had such positive anticipation about it from the get-go, at flowering and fruit set in late 2013. And we weren't disappointed when it came time to harvest the small, intensely coloured, flavoursome and healthy berries. Fast forward to now (March 2018) and it is a delight to see that the beauty and promise of that harvest are evident in the wine as it evolves.

**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.

**2014 Vintage** – cold weather during November and December 2013 affected flowering and fruit set, which gave small bunches and small berries. The small berries were ideal for red winemaking and the small crop ripened slowly during a dry Autumn with mild days and cool nights. The low production was compensated by the high quality of the grapes with intense cool climate Pinot Noir varietal flavours, robust colour, ripe tannins and great acid balance.

**Winemaking** – the grapes were hand harvested on the 8<sup>th</sup> March and the different clones were fermented as separate parcels. Mixed cultures of selected yeast strains were used for fermentation, which was carried out in small open vats. The ferments were hand plunged 2 – 3 times per day and the temperatures peaked at 30C. Some ferments contained a proportion of whole bunches. After primary fermentation (9 days) the wines were basket-pressed off skins and completed malo-lactic fermentation in tank. After malolactic fermentation the wines were racked into second-use and older French barriques – oak types being Allier and Tronçais. After 18 months in oak the wine was blended then bottled, in November 2015.

Only three barriques were made.

**Tasting Notes** – *Appearance*: Bright deep warm scarlet red with a vibrant ruby hue. *Aroma*: Intense, long and complex. Rose petals give way to plum and deep cherry aromas, along with cool spice and subtle French oak notes of cedar and citrus are immediately evident. Then a waft of fresh violets appears as the wine breathes in the glass. The aromas evolve in the glass in interesting ways – enjoy! *Palate*: Rich and layered red fruit flavours contribute outstanding fruit sweetness to the mid palate. The tannin structure, which gives velvety and mouth-coating sensations, combines with the fruit and oak notes to give a very pleasing long finish. This is an outstanding Pinot from a small harvest at Honey Moon, 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 5-12 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 14.3% v/v, TA 6.0g/L pH 3.5

**Awards and Reviews** – We have been very reticent in sending this wine out to wine shows, as we don't have a lot of it. It gained a Bronze Medal at the International Cool Climate Wine Show in 2016.