



HONEY · MOON · VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS SHIRAZ 2012

WINE NOTES

This is a single vineyard, cool-climate, Shiraz, made from grapes grown at the Honey Moon Vineyard, by Jane Bromley and Hylton McLean. The vineyard is 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. Only a small amount made from a truly exceptional year.

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.

2012 Vintage – cool weather in late Spring caused lower flowering and fruit set, and thus a much smaller crop for the Shiraz vines in the Honey Moon Vineyard. This set the scene for a grand and great vintage in terms of quality! The remainder of the growing season was outstanding with warm, sunny, dry days and cool nights. The Shiraz ripened slowly, retaining fresh, spicy and peppery notes. In addition, intensely flavoursome and sweet raspberry and blackberry characters were also evident, along with very high colour and sweet, “noble” tannins. The mild dry conditions extended right up to harvest, resulting in perfect bunches of Shiraz grapes.

Winemaking – the grapes were hand harvested on the 3rd April and after de-stemming, with very little berry crushing, the must was divided into several small open top fermenters. A variety of cultured yeast strains were used. Typically ferments peaked at 30°C and were hand plunged 2 – 3 times per day. After primary fermentation the wines were pressed off skins in our small basket press and allowed to settle. Following this, the young wine was racked into French oak barriques (Allier and Tronçais oak, 48% new). After 19 months in oak the wine was bottled, then laid down for maturation in a temperature-controlled cellar.

Tasting Notes – *Appearance:* Bright magenta red with a very deep ruby hue. *Aroma:* Concentrated, ripe raspberry and blackberry, along with spicy, peppery characters supported by savoury, smoky/toasty French oak notes. *Palate:* Vibrant red fruit flavours of raspberry, dark cherry and spicy blackberry contribute immediate fruit sweetness, which follows through to the mid-palate, along with refreshing, minty, spicy notes. French oak gives a subtle, cedar/chocolate/smoky character, which compliments and gives focus to a drying velvety tannin structure. Cool climate Shiraz flavours with great intensity are in evidence over the long and fragrant finish. A feature of this wine is the balance between power and finesse. While drinking well now, with over 3 years cellar maturation in bottle, we believe that it will continue to evolve nicely over the next 20 years. *Serving and food matching:* Well suited to medium to heavier weight dishes based on poultry, game, veal or beef, and of course, smelly cheeses! Alc: 14.5% v/v

Awards/reviews – Honey Moon Vineyard was awarded the inaugural **Trophy for Best Wine of Provenance** at the 2017 Adelaide Hills Wine Show for its history of excellence in growing and making Adelaide Hills Shiraz wines. (2007, 2012 and 2015 vintages were judged for this award). **Trophy** Best Red Wine of Show, International Cool Climate Wine Show 2014; **Trophy** Best Cool Climate Shiraz, International Cool Climate Wine Show 2014; **Gold** Medal, International Cool Climate Wine Show 2013; **Gold** Medal, Adelaide Hills Wine Show 2014; **Gold** Medal, Royal Queensland Wine Show 2015, top gold in class 38., out of 151 entries; Silver Medal, Royal Queensland Wine Show 2014; Silver Medal, Winewise Small Vignerons Awards 2014; Silver Medal, National Wine Show of Australia 2014; Silver Medal, Boutique Wine Awards 2015. ***** 5 Stars; 96 points; James Halliday; Australian Wine Companion 2015, “Estate-grown, hand-picked, open-fermented whole berries, hand-plunged and basket-pressed and matured for 17 months in new and used French barriques. Its deep, but bright, colour heralds a wine of great texture, power and personality, the fruit aromas and flavours spanning raspberry through to blackberry; it has a strong spicy element, together with licorice and cedary oak; the fine-grained tannins will underwrite the future of this wine for decades. 96 pts to 2037.”

Selected for the Adelaide Review Hot 100 Wines 2015-16 “Beautifully composed with confidence, charm and grace. Poised, fragrant and supple.”