



HONEY · MOON · VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS SHIRAZ 2014

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.

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.

2014 Vintage – cold weather during November and December 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 Shiraz varietal flavours of summer berries and peppery spices, noble ripe tannins and great acid balance.

Winemaking – we hand harvested on the 7th of April. The bunches were gently de-stemmed, retaining a high proportion of whole berries; the must was divided into several small open fermenters; the ferments were inoculated with a varied selection of several yeast strains and hand-plunged two to three times per day; typically the ferments peaked at 30°C; after 14 days the wines were pressed off skins in our small basket press and allowed to complete malo-lactic fermentation and settle in tank. Following settling, the young wine was racked into a selection of French oak barriques (seasoned Allier and Tronçais). After 25 months in oak the wine was bottled.

Our intention was to retain the vibrant and refreshing flavours of the Shiraz in a smooth and subtle wine.

Tasting Notes – *Appearance*: Bright magenta red with a warm ruby hue. *Aroma*: Intense raspberry and blueberry notes, along with spicy, peppery characters supported by subtle nutty/citrusy French oak notes. *Palate*: A lively red fruit salad of raspberry, blueberry, blackberry and plums contribute immediate fruit sweetness, which follows through to the mid-palate, along with refreshing spicy notes, including a hint of nutmeg. The wine has an attractive soft velvety mouthfeel and subtle tannin structure. The finish is fragrant and complex. We believe that this wine will continue to evolve nicely over the next 10-15 years.

Awards/reviews – Gold International Cool Climate Wine Show 2018; Silver International Cool Climate Wine Show 2017; Silver Melbourne International Wine Competition 2017; Silver Royal Melbourne Wine Show 2016; Silver Adelaide Hills Wine Show 2016; Bronze Hobart Wine Show 2016; Bronze Royal Sydney Wine Show 2017; Bronze Royal Queensland Wine Show 2017 and 2018. 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 making Adelaide Hills Shiraz wines. (2007,2012 and 2015 vintages were judged for this award).***