



HONEY · MOON · VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS SHIRAZ 2015

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.

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. Harvest was a very happy occasion – lovely, moderately sized, open, bunches with small berries, well-developed flavours balanced by good acid levels, and excellent colour.

Winemaking – we hand harvested on the 24th of March. 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; 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; 40% new oak). After 22 months in oak the wine was bottled (on 14 March 2017)

Our intention was to, as much as possible, preserve the varietal fruit expression, acid structure and fine tannins evident in the grapes and to complement this with the most harmonious French oak, to arrive at a wine that would be very approachable in its youth but would also be able to age long and gracefully.

Tasting Notes – *Appearance*: Bright magenta red with a purple ruby hue. *Aroma*: complex – comprising raspberry, plum, cherry, spice, white pepper, roasted nuts and a whiff of caffè mocha. *Palate*: Vibrant dark red fruit flavours of black cherry, plum and blackberry contribute rich fruit sweetness counterbalanced by acid. These flavours linger on and are joined by hints of nutmeg cedar and just a hint of dark chocolate. The wine has a fine velvety texture and cleansing tannin structure. Cool climate Shiraz flavours with great fruit intensity and palate length are in evidence and, now (at the time of writing) with nearly 18 months further maturation in bottle in a cool cellar, the flavours and textures have integrated and are developing more complexity. We believe that this wine will continue to evolve in very interesting ways over the next 15 or more years. The finish is long, fragrant and refreshing.

Awards/reviews – Gold International Cool Climate Wine Show 2018; Silver Medal Royal Queensland Wine Show 2018; Silver Medal Sydney Royal Wine Show 2018 (highest Silver awarded at 94 points and 5th in a class of 103 wines); Bronze at the Sydney Royal Wine Show 2017 and Bronze at the International Cool Climate Wine Show 2017. In addition, 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.)