



HONEY · MOON · VINEYARD

HONEY MOON
CLASSIC TAWNY NV
WINE NOTES

This is a sweet, red, fortified wine. While definitely sweet, it is also elegant and complex. It comprises multiple vintages (the first from our 2009 vintage), each matured in small oak barrels. These small parcels of wine have now been blended together and racked into larger 70 year old fortified wine barrels to make our Classic Tawny NV.

Grapes – Pinot Noir and Shiraz from the Honey Moon Vineyard plus a small parcel of Grenache from McLaren Vale.

Winemaking – The winemaking technique use for individual parcels is as follows: hand harvested bunches whole bunch pressed to yield lightly coloured juice (produces juices of low tannin levels - this paves the way for the wine to age gracefully and build complexity, without a heavy phenolic background); juice inoculated with selected yeast strains and fermentation allowed to get going; at about half way through, the fermentation is stopped by the addition of light brandy spirit (this fortification step is designed to retain sugar in the finished wine at around 110 g/L, with an “apparent Baumé” of about 3.5 and an alcohol of around 18% v/v); wines then placed into small oak barrels for maturation.

Small batch bottling – It is our intention to supply this wine ex-barrel, a rarity in the wine industry, but something that we can do because of our small scale (and enthusiasm!). We are keen to show our customers how beautiful and vibrant these older wines can be – which is particularly evident when they have been recently drawn from the barrel. Hence, we bottle this wine by hand in small batches. Individual bottles will be annotated with the date of bottling.

Tasting Notes – *Appearance*: Bright light amber and pale tawny with a hint of bright green hue, a tell tale sign of rancio character in small oak aged Tawny wines. *Aroma*: Aromas of new season nuts and aged red fruits mingle with brandy spirit characters, along with caramel and vanilla oak notes; *Palate*: Flavours of aged red fruits, sweet, but not too sweet, mixed with warm brandy flavours and rich nutty flavours, and with enough acid to give a refreshing finish. This is a detailed and elegant Tawny style (and is much drier compared to many Australian Tawny wines).

Serving and storage – Typically served at the end of a meal with dried fruits and cheese, this wine can also work well as an aperitif (even slightly chilled) paired with savoury/sweet morsels (e.g. little crostini with seared duck breast and red onion jam, or miso glazed eggplant). Once opened and under good storage conditions (cool and constant temperature), these wines last in the bottle much longer than table wines but are best consumed within a few months while still fresh.

Technical: Alc 18.5 % v/v; residual sugar 112 g/L (3.5° apparent Baume); 750ml; cork (*Diam*) closure. 500mL bottle.