



HONEY · MOON · VINEYARD

CHRISTMAS NEWSLETTER 2018



Greetings from the green and gentle hills of Echunga!

Here is our Festive Season / Summer Holidays / Christmas newsletter and wine offer.

This year has rolled along very nicely for us – the 2018 vintage was marvelous; with the 2018 vintage currently in the barrel, we have some great wines in bottle and in barrel for the coming years; we have enjoyed being out-and-about meeting customers and seeing our wines served in some great venues locally and interstate; and we have finally released our new fortified wines. And, as we write this, the vineyard is looking so vibrant and happy. Looking back on 2018 and looking forward to the year ahead, we feel very grateful.

The 2018 Vintage

The 2017-18 growing season and vintage were excellent for growing grapes and making wine. The winter of 2017 was dry and relatively warm. However, cool weather in early spring delayed budburst again, as it did in 2017. As the vines grew, the Adelaide Hills experienced warmer than average temperatures but no prolonged heat waves and no spikes of high temperatures that could cause damage to the grapes. The odd hot day was quickly proceeded by several cool or average days. What is interesting is that the higher than average temperatures appear to be caused by warmer nights. This pattern of warmer nights during the growing season has also been observed in European grape growing regions in recent vintages.

We took the advantage of this benign season to make: the base wines for our sparkling (for our Rosé Brut 2018, eventually); our dry Fancy Rosé; and our Pinot Noir and Shiraz dry reds. In addition, we made some fortified wines – a sweet cream apera (sherry)-style wine and another vintage of our EBVS (our vintage port-style wine).

New Releases in 2018 – Reds and Fortifieds

Honey Moon Vineyard Pinot Noir 2017

We have observed over the years that our pinot vines are very responsive to different vintage conditions. The 2017 vintage was distinctly cool (and late – we picked our pinot four weeks later than normal) and yielded intensely perfumed but delicately flavoured fruit. The resultant wine is, to us, noticeably different in style compared to our line of more structural, deeper-coloured Pinot Noir~Extras (of 2016, 2015, 2014 and 2013). While lighter in colour and structure, she* is intensely perfumed, complex and flavoursome – really delicious – and lingers beautifully on the palate. (*This is a very feminine and complex Pinot, we think.) We have chosen to signal this season-related departure in style by not using the ~Extra tag. Further information is available from the [tasting note](#).

Honey Moon Vineyard Nectar (Cream Apera)

Following our small foray (in 2017) into making a cream sherry-style fortified wine (using Grüner Veltliner, which is unusual), we got serious this year and purchased a good quantity of beautifully grown, extra-ripe Grüner from the Almondcart vineyard at Charleston, in the Adelaide Hills. (We have also referred to this special vineyard as the Anderson Vineyard.) We waited and waited and waited until the grapes were very ripe, then hand harvested and whole bunch pressed them to produce very sweet juice. A few days into fermentation the wine was fortified with very pure, high-strength grape spirit. This fortification step retained sugar in the finished wine (at around 200g/L; giving an “apparent Baumé” of 7.3%) and brought the alcohol to 18% v/v.

In late June 2018, the young wine was then placed in old fortified wine oak hogshead barrels (more about these beauties bellow) for ongoing maturation.

This wine is bottled direct from barrel in very small batches, with each bottle annotated with the date of bottling. In barrel and over time, the wine will deepen in colour and increase in complexity as it takes on subtle sweet, nutty characters.

Honey Moon Vineyard Classic Tawny

This has been a “work in progress” since 2009, whereby each year we have made a small barrel of tawny (wood aged port as it was named in the old days), using little parcels of Pinot Noir and Shiraz from our vineyard. To make this style of fortified wine you need ripe (but not too ripe) red grapes, which are fortified using a light brandy spirit, about half way through fermentation. The young sweet fortified red wine is then racked into small oak barrels. Over time – years and years – the colour changes from red to amber/tawny and the wine develops complex nutty characters. Stylistically, we are inspired by the Portuguese version of tawny port – i.e. not too sweet, with a nutty and dry finish.

This year we blended together the many separate wines into larger oak (see below). The blended wine currently has an average age of about 8 years and is starting to develop “rancio” characters, a term that denotes desirable colour, aroma and flavour nuances that come from ageing a fortified wine in old oak barrels.

We also bottle this wine direct from barrel in very small batches, to maximise the time it spends undergoing further maturation in barrel before heading out into the world. Bottling straight from barrel, which is very rare, is a lovely way to maximise the freshness of these very special fortified wines.



Yellow wax dots for the Nectar, red for the Tawny. Precision, artisan packaging!

Our new, but rather old, oak barrels

This year we became the proud owners of six oak hogshead barrels (300L) – we call them “the Beauties”. They have previously held brandy and then fortified wine and are over 60 years old. If they could talk...! They are in excellent condition and we are so delighted to be their guardians for the coming decades.

They are wonderful vessels for our Nectar and Tawny wines and will provide the opportunity for us to run a solera-style blending system for these two wines in the years ahead.



Two of the “Beauties” being filled with the 2018 Nectar.

Wines in the Pipeline – long time horizons and patience needed

We have a number of wines waiting patiently in the wings, quietly evolving and maturing:

Sparkling: 2015 Brut Rosé (tiraged at the beginning of 2016 and now approaching three years on yeast lees; ready for release when we sell out of the 2013 ... which we anticipate will be sometime in mid 2019); 2017 Blanc de Blancs sparkling (tiraged at the beginning of this year, 2018, and now resting on yeast lees for the next few years); 2018 Brut Rosé (base wine currently in barrel, heading for tirage in the next few months)

Reds: 2016 Shiraz (in bottle and hidden away for maturation for the next few years); 2017 Shiraz (in barrel and soon to be bottled, then held for further maturation); 2018 Shiraz and Pinot Noir (still maturing in barrel)

Fortifieds: EBVS 2018 (currently in barrel, soon to be bottled); and a number of small parcels of wine for our Tawny, all in small oak.

Honeypedia

This is a new section that we have added to our website, dedicated to answering some of the questions that have come our way over the years. We will also use it as a place to post some of the information we have enjoyed gathering.

Adelaide Hills Crush 2019

We will be hosting a single event on the afternoon of Saturday 26 January 2019, entitled “From Fizz to Fortifieds”. This is an eclectic masterclass-style tasting during which we will be tasting sparkling, table and fortified wines as made by us as well some wines of the world that we find inspiring. Plus there will be some nice cheeses. This is a small event (limited to 20 people). Ticket prices are \$100. Please contact Hylton or Jane if you would like to reserve a place (0438 727 079 (H), 0419 862 103 (J) or wine@honeymoonvineyard.com.au). The Crush event runs over three days – from Friday 25 to Sunday 27 January 2019. The program looks terrific and very diverse (just like our wonderful region). This [link](#) will lead to the program (soon to be released). <http://www.crushfestival.com.au/>



CRUSH FESTIVAL

25-27 JAN 2019

Private Customer Festive Season / Summer / Christmas Wine Offer

Our website lists the Honey Moon Vineyard wines that are currently available and offers online purchasing. However, for Honey Moon Vineyard Private Customers we are very pleased to provide substantial discounts compared to current retail prices.

This Private Customer offer represents a 25% discount on current RRP prices.

Information about this offer can be found below.

Thank you very much for your support throughout the year. We wish you a happy Christmas and a great year in 2019.



Jane and Hylton
November 2019

HONEY MOON VINEYARD PRIVATE CUSTOMER OFFER – November 2018 to March 2019

This offer of 25% discount can be accessed via our [online shop](#) (please use the code **MERRY2018**). The shop uses a secure facility for credit card payments via our PayPal system (you don't need to be a PayPal customer.)

Alternatively, for those who would prefer to:

- phone in (Hylton 0438 727 079, Jane 0419 862 103), or
- email (wine@honeymoonvineyard.com.au); or
- post (PO Box 544 Echunga 5153) their order to us – this is very welcome.

You can use the order form/pricelist below (e.g. you could note what you want on the form then photograph or scan it, then text or email it) – or just let us know what you want in a way that is convenient for you. Upon receiving your order, we will put it in an invoice. Payment can be made by EFT, credit card or cheque (all the necessary details are provided on the invoice).

If you order our sparkling wine and would like a short message written on the label (in Hylton's nice handwriting), e.g. "Merry Christmas Pete & Tina", please let us know (best to send us an email or text us with details of the message; maximum characters around 25).

Also, please let us know if you would like any of the bottles gift-wrapped (at no charge).



PRIVATE CUSTOMER PRICE LIST / ORDER FORM

	Private Customer price:	25% disc	Order
<p>HONEY MOON VINEYARD ROSÉ BRUT 2013</p> <p>A “recently disgorged” (RD) style sparkling wine; Méthode Traditionnelle; Pinot Noir from the Honey Moon Vineyard (80%) and 20% Adelaide Hills Chardonnay; primary fermentation in old French oak barriques; tiraged Jan 2014; disgorged on demand. 750 ml [rrp \$50]</p>	\$37.50		_____btls
<p>HONEY MOON ADELAIDE HILLS CHARDONNAY 2017</p> <p>Chardonnay from Piccadilly and Charleston; hand-harvested and whole bunch pressed, with only the first 500L per tonne of grapes used; fermentation in old French oak barriques and hogsheads (to introduce complexity but not overt oak characters); a Chablis style wine 750 ml [rrp \$50]</p>	\$33.75		_____btls
<p>HONEY MOON VINEYARD FANCY ROSÉ 2017</p> <p>A refreshing and dry style rosé that has structure and mid-palate weight; Pinot Noir and Shiraz from the Honey Moon Vineyard (45% and 30%, respectively) and Adelaide Hills Chardonnay (25%); fermentation and then 6 months maturation in old French oak barrels, with partial malo. 750 ml [rrp \$27.50]</p>	\$20.50		_____btls
<p>Our pinot ...is made entirely from our own estate-grown grapes; vines are cane-pruned by hand; always hand harvested; fermented in small open fermenters, mix of wild and selected yeasts, some with whole bunches, all hand plunged; pressed off in our basket press; matured in French oak (various coopers; mix of new, second/third-use and older, depending on the vintage).</p>			
<p>HONEY MOON VINEYARD ADELAIDE HILLS PINOT NOIR ~ EXTRA 2015</p> <p>Comprises clones, 777, 114, 115 and MV6; matured in French oak for 14 months (14% new; the rest third-use and older barriques). Four show medals from capital city wine shows (Sydney and Queensland) and the International Cool Climate Wines Show. 750 ml [rrp \$50]</p>	\$37.50		_____btls
<p>HONEY MOON VINEYARD ADELAIDE HILLS PINOT NOIR ~ EXTRA 2016</p> <p>Comprises clones, 777, 114, 115, MV6 and GM18; matured in French oak for 12 months (28% new; the rest older barriques). Four show medals in from major and local wine shows (Sydney and Adelaide Hills) and the International Cool Climate Wines Show. Selected in the Adelaide Review Hot 100 Wines 2017/2018 Fruit Forward Reds section. 750 ml [rrp \$50]</p>	\$37.50		_____btls
<p>HONEY MOON VINEYARD ADELAIDE HILLS PINOT NOIR 2017</p> <p>Comprises clones, 777, 114, 115 and MV6; matured in French oak (all older barriques) for 15 months. Only recently bottled and released only to our Private Customers at this stage. A lighter, very perfumed expression of our vineyard from the very cool 2017 vintage. 750 ml [rrp \$50]</p>	\$37.50		_____btls
<p>PINOT VERTICAL PACK</p> <p>2 x 2015, 2 x2016 and 2 x 2017 [rrp \$300]</p>	\$225.00		_____bxs
<p>Our shiraz - WINE OF PROVENANCE, Adelaide Hills 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 cool climate shiraz wines in the Adelaide Hills. (2007, 2012 and 2015 vintages were judged for this award). Our shiraz comprises massale clonal selections from two old SA vineyards known for their spicy Shiraz characters. The grapes are entirely our own estate-grown; vines are cane pruned by hand; always hand-harvested; fermented in small open ferments; all hand plunged; pressed off in our basket press; matured in French oak.</p>			
<p>HONEY MOON VINEYARD ADELAIDE HILLS SHIRAZ 2012</p> <p>Matured in 48% new and 52% older French oak barriques for 19 months. This wine has attracted wonderful feedback – 2 trophies; 3 gold medals, 4 silvers, 96pts from Halliday, inclusion in the Hot 100. 750 ml [rrp \$85]</p>	\$63.75		_____btls
<p>HONEY MOON VINEYARD ADELAIDE HILLS SHIRAZ 2013</p>	\$37.50		_____btls

Matured in 33% new and 67% older French oak barriques for 22 months. Seven show medals from capital city and local wine shows (Sydney, Brisbane, Hobart, Adelaide Hills) and the International Cool Climate Wines Show. 750 ml [rrp \$50]		
HONEY MOON VINEYARD ADELAIDE HILLS SHIRAZ 2014		
Matured in 100% older French oak barriques for 25 months. Nine show medals from capital city and local wine shows (Sydney, Brisbane, Melbourne, Hobart, Adelaide Hills) and the International Cool Climate Wines Show. 750 ml [rrp \$50]	\$37.50	_____btls
HONEY MOON VINEYARD ADELAIDE HILLS SHIRAZ 2015		
Grapes and vinification as per previous page; matured in 40% new and 60% older French oak barriques for 22 months. Five show medals from capital city wine shows (Sydney and Brisbane) and the International Cool Climate Wines Show. 750 ml [rrp \$50]	\$37.50	_____btls
SHIRAZ VERTICAL PACK		
1 x 2012; 2 x 2013; 2 x 2014; 1 x 2015 [rrp \$335]	\$251.25	_____bxs
HONEY MOON VINEYARD NECTAR NV Cream Apera		
A young sweet white fortified wine, made from late harvest Adelaide Hills Grüner Veltliner and Chardonnay. Our take on “cream sherry” but showcasing the gorgeous honey and pear notes of extra ripe Grüner. Hand bottled on demand. 18% alc. 500ml [rrp \$50]	\$30	_____btls
HONEY MOON VINEYARD EBVS 2017		
“EBVS” = Early Bottled Vintage Shiraz - our take on a vintage port-style fortified wine. Shiraz from the top (driest) section of our vineyard was left to ripen late into the season. Fortification took place on skins, using estate wood-aged brandy spirit. While noticeably sweet, it is also relatively dry on the finish, consistent with the style. 20% alc.vol. 750 ml [rrp \$55]	\$38	_____btls
HONEY MOON CLASSIC TAWNY		
A fortified “tawny port”-style wine that we commenced making in 2009, based on Pinot Noir, Shiraz and Grenache. Hand bottled on demand. 18.5% alc.vol. 500ml [rrp \$50]	\$30	_____btls
Freight:		
No charge in Adelaide; for other destinations in Australia, the rate is subsidised by us to keep it at \$9 per six pack (equivalent to 25% discount on \$12 per six pack)		_____
total		

note Serving red wines. During the warmer days ahead, you might want to consider serving your shiraz or pinot lightly chilled, i.e. at cellar temperature (say, 12 – 14C). Just pop the bottle into the fridge for approximately 20 minutes before serving (some experimentation may be needed).

If using this method, please also let us know:

NAME: _____

EMAIL: _____

MOBILE: _____

Postal/delivery address: _____

Our website has more information about us and about our wine (but not about this offer of discounted prices for Honey Moon Vineyard Private Customers).

If purchasing wine on our online shop or directly from us, you must be over 18 years of age.