



HONEY•MOON•VINEYARD

**HONEY MOON VINEYARD ADELAIDE HILLS FANCY ROSÉ 2018**

**WINE NOTES**

This rosé was made in the vineyard first – by early harvesting of Pinot Noir and Shiraz from sections of our vineyard lower down the slope and by sourcing delicate Chardonnay from cool Adelaide Hills sites. We then turned to our love of Chablis-style Chardonnays – fine, textural and refreshing – to guide our winemaking. Our intention was to make a rosé that would combine lovely fresh new season fruit and good acidity, with good flavour on the mid-palate and a silky texture ... plus we wanted the wine to age gracefully and drink well as an older wine ... like good Chablis.

**Grapes** – A blend of three grape varieties:

Chardonnay (61% of the blend) from a cool site in Charleston in the Adelaide Hills, Pinot Noir (777 clone, 25%) from the Honey Moon Vineyard, and Shiraz (14%) also from the Honey Moon Vineyard. The Honey Moon Vineyard is situated on the high ridges of Echunga. The elevation is 410 to 420 m and the soils are light brown alluvial loam over a deep layer of red ironstone clay.

**2018 Vintage** – the growing season started very slowly with a wet and cold Spring, which delayed shoot growth, and then – like falling dominos – delayed flowering, veraison and ultimately harvest. Overall the season was about 4 weeks later than usual. However, dry and mild weather during ripening and at harvest resulted in grapes ideal for making rosé. The Pinot and Shiraz contributed delicate red fruit flavours and elevated acidity to the blend, while the Chardonnay brought vibrant apple/lime/citrus notes.

**Winemaking** – all fruit was hand harvested and whole-bunch pressed, as individual components, to give fragrant, flavoursome and delicate juice. After cold settling, the juices were racked into old French oak barriques where they went through primary fermentation and some completed malo-lactic fermentation. The wines were matured on yeast lees in the oak barriques (spending ten months all up in oak), allowing a subtle creamy texture and savoury complexity to develop.

This wine making approach – very much like the approach we take to make a barrel-fermented, textural Chardonnay – is unusual for a Rosé wine. We like it because it allows us to build complexity and detail in the final wine and our fruit selection, as well as the winemaking, sets the wine up for graceful aging. All this is a lot of mucking around for a rosé and gives us a good reason to call the wine “*Fancy*” Rosé. This Fancy Rosé is refreshing (and also complex) now and we can predict with confidence that it will evolve well over the next 5 years and beyond. Bottled 4 March 2019. Alc 11.8% v/v, TA 7.3 g/L and pH 3.29. Screw cap.

**Tasting Notes** – *Appearance*: Bright salmon pink. *Aroma*: Attractive citrus and mineral notes (from the Chardonnay) lead on to strawberry and quince aromas from the Pinot Noir component, supported by fresh raspberry and soft spicy notes from Shiraz. Barrel fermentation and malo notes add a subtle nutty/dairy character. *Palate*: The above-mentioned varietal flavours follow through on the palate where they combine with subtle oak notes to give a complex and pleasing, creamy, palate structure. The refreshing acidity ensures that these flavours live long on the palate and that they culminate in a clean, crisp and dry finish. The leaner Pinot and Chardonnay components add tension and minerality. *Serving and food matching*: Serve chilled (5 – 10°C). This is a very versatile wine. With its structure and depth of flavour, it does really well with fresh/spicy Asian-style cuisine as well as lighter meats, seafood, quiche, etc. Wonderful with toasted sandwiches!

Jane and Hylton. October 2019.