



HONEY • MOON • VINEYARD

HONEY MOON VINEYARD ROSÉ BRUT 2015 - WINE NOTES

This is a Méthode Traditionnelle sparkling wine, based predominantly on Pinot Noir from the Honey Moon Vineyard. Honey Moon Vineyard is owned and operated by Jane Bromley and Hylton McLean. The vineyard is situated on a cool but sunny site, on the high ridges of Echunga (elevation of 420m to 410m) in the Adelaide Hills.

Cuvée – 85% Pinot Noir and 15% Adelaide Hills Chardonnay

2015 Vintage – a gentle season with a mild and very dry summer, which allowed our Pinot Noir to ripen to 10-11° Baumé, achieving delicate flavours and high acid levels, ideal for sparkling wine.

Winemaking – The Pinot Noir component was harvested by hand over two days, in mid February. The first parcel was placed into a stainless steel tank where the whole berries underwent carbonic maceration. Eight days later we pressed the bunches in our basket press, yielding very soft and brightly coloured red juice. Next step: this vibrant red juice was co-fermented with a small amount of Adelaide Hills Chardonnay juice, in an old French oak barrique⁽¹⁾.

The second parcel, also hand harvested, was immediately whole-bunch-pressed to give finely perfumed, flavoursome and delicate juice. During the pressing phase the Pinot juice naturally developed the delicate pale pink colour, which contributes to the colour of the finished wine. Only the cuvée juice fraction (first 500L/tonne) was used, and primary fermentation was carried out in old French oak barriques⁽¹⁾.

These Pinot Noir components were then aged on yeast lees in barrel until early 2016, when they were racked off lees and blended with some 2012 Piccadilly “Reserve” Chardonnay, previously made by us, that had been matured on light lees in magnum bottles⁽²⁾. The blend was assembled and tirage bottled in January 2016.

⁽¹⁾ The use of old (6 to 12 years’ usage) French oak barrels in the making of Honey Moon Vineyard sparkling wine is to enhance flavour complexity, ability to age gracefully and texture. There is no oak character pick-up from this part of the process. ⁽²⁾ The use of magnum bottles for the maturation of reserve wines is a great way to keep these wines in prime condition, especially if kept on light yeast lees – which builds complexity of flavour and texture.

Following tirage, the bottles were stored in a cool cellar (gaining further complexity of flavour and texture over time).

Disgorgement – by hand, on demand. This means that the wine remains in contact with the yeast lees, under cool cellaring conditions, for as long as possible – with all the benefits that this brings.

All subsequent processes – including expedition liqueuring and bottle dressing – are hand-done by Jane and Hylton.

Time on lees – tirage-bottled in January 2016, thus 45 months on lees (at the time of writing these notes). The year and month of disgorgement is written on each label enabling one to calculate the time on lees.

Dosage – 9.0 g/L

Technical details – 12.0% alc/vol; 7.1 std drinks; pH 2.90; TA 7.38 g/L

Handling – we have chosen to use a stainless steel crown seal closure to avoid cork taint issues. Please ease open slowly, in the same way one would open a sparkling wine or champagne that is closed with a cork. As the contents of the bottle are held under pressure, care should be taken to avoid scratching or damaging – and therefore weakening – the bottle.

Tasting and Serving Notes – *Appearance*: Delicate rose pink, with a fine pin-point bead. *Aroma*: Subtle strawberry and quince aromas mingle with hints of citrus and sea breeze/oyster shell notes. *Palate*: A vibrantly fresh palate with notes of new season strawberry, cherry and delicate citrus. Subtle “secondary” nutty and bready notes, arising from the time on lees, are now becoming part of the wine’s complexity. The creamy texture and soft mousse builds pleasantly on the palate, integrating flavour with refreshing acidity to give a lingering and crisp finish. *Serving and food matching*: Serve with light dishes such as salads, seafood (salmon, shellfish, small ocean fish e.g. garfish and tommy ruffs, chargrilled squid etc.), sushi and white meats. Also delicious with soft cheeses.

Reviews

“... Composed and quite complex style. Red fruit, the lees giving this a richness and roundness too. Grippy, complex, the barrel ferment again gives this a creaminess. It’s a lovely mouthful of creamy chunkiness. Layers of flavour, acid meets pink strawberry and lees. Very nice. 18/20, 93/100. 12%, \$50. Would I buy it? Worth sharing a bottle.” Andrew Graham. *Australian Wine Review*. Nov 4, 2019.