



HONEY · MOON · VINEYARD

HONEY MOON VINEYARD EBVR 2018

WINE NOTES

“EBVR” = Early Bottled Vintage Red – our take on the *vintage port* fortified wines of Portugal.

Grapes – 63% Tinta Roriz (also known as Tempranillo), from the Adelaide Hills, 31% Shiraz from the Honey Moon Vineyard and 6% Touriga Nacional from McLaren Vale.

2018 Vintage – the growing season started very slowly with a wet and cold Spring, which delayed shoot growth, which then delayed flowering and veraison. 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 red wines – and ideal for this fortified wine in particular.

Winemaking – Shiraz grapes from the top section of the Honey Moon Vineyard were left to ripen late into the season were hand harvested, de-stemmed then worked manually in an open fermenter in the traditional Portuguese way of making vintage port. A similar approach was taken with the other components. About half way through fermentation the musts were fortified with wood-aged brandy spirit. This fortification was done while the must still contained skins, seeds and some stems; again in the traditional way. The must was pressed off after 3 weeks of post fortification soaking, settled, then racked into an old French oak barrique and matured for 18 months. Hand bottled in November 2019.

Tasting Notes – *Appearance:* Bright magenta red with a deep ruby hue. *Aroma:* Ripe blackberry and raspberry with a touch of spice are combined with strong, liquorice and chocolate notes from the brandy spirit. The wood aged brandy aromas are quite strong when the wine is young and may be perceived as a Cognac character – all part of the wine’s early complexity! *Palate:* Rich red fruit flavours of raspberry are integrating with the characteristic wood aged brandy flavours. The wine is quite dry on the finish in the Portuguese style at 3.5 Baumé. Velvety and quite powerful tannins add to the wine’s complexity and ensure it will live for many years and improve in the bottle, as do all good vintage port style wines. *Serving and food matching:* Good with hard cheeses, nuts and dried fruits; equally good with dark chocolate.

Like all vintage port style wines, it is best to decant prior to serving.

(Technical: Alc 20.0% v/v; 750 ml bottles; Diam-30 cork closure.)

(Note: Earlier vintages of this wine were labelled Vintage Port.)

Jane and Hylton. Nov 2019