



HONEY MOON VINEYARD

Greetings from Honey Moon Vineyard!

Here is our Christmas NEWSLETTER and Wine Offer, December 2019

Suddenly – Christmas is just around the corner. Already! Looking back over the year, we count ourselves most fortunate to have harvested lovely grapes in March and April (even though in much lower quantities than usual) and we are very excited about the quality of the 2019 wines now safely maturing in barrel. We also enjoyed meeting many fellow wine enthusiasts while sharing our wines at a number of local and interstate events, including: The Urban Wine Walk in Adelaide in May (for which we and our partners, 55ml Bar, were voted top producer and top venue, respectively); the Unknown Pleasures wine tasting at the Wandering Cooks in South Brisbane; the Winter Cellar Door Fest in Adelaide; and at various local and interstate wine dinners and private tastings – as well as at our Adelaide Hills Wine Region events for Crush (“From Fortifieds to Fizz”) and Winter Reds (“Come and Have Lunch With Us!”).

More information about this year’s vintage, other news and our wine offer follows.

We wish you peace and happiness for the Festive Season and throughout 2020.

Jane and Hylton



The 2019 Vintage

Vintage 2019 in the Adelaide Hills was noted for its low crop levels (40-50% down on average), low rainfall and, at times, high temperatures. However, the season produced very high-quality wines, particularly red wines. January was quite hot across Australia. In the Hills we had a few very hot days but with cool breaks in between, which gave the vines some relief. Autumn was cool and dry and optimal for grape ripening. The spring (of 2018) was mostly mild; however, a few cold days during vine flowering caused irregular fruit set and many bunches had lower than average berry numbers and many small sized berries. This “Hen and Chicken” bunch morphology contributed to the lower crop level, which can influence wine quality in different ways.

For red wines, the smaller berries can be beneficial. The higher skin to pulp ratio can result in red wines with elevated levels of colour, flavour and tannin. This can be especially beneficial in making red wines that will age well.

Lucky for us we decided, at the time of pruning in the winter of 2018, to only make dry red table wines and fortified wines in 2019. Thus, the season ultimately played into our hands well.

We believe that in 2019 we may have made our most intense Shiraz and Pinot Noir to date! For those of you who are familiar with our 2012 Shiraz, we think the 2019 will eclipse that in intensity. For a Pinot comparison, it is hard to pinpoint a particular year. This is because our Pinot plantings as a whole seem to be producing increasingly fragrant, flavoursome, well-structured and complex wines – as the main vineyard seems to be finding its rhythm (main vineyard now 15 years old) and as the “baby vineyard” of clone GM18 comes on stream.

We decided to again make some fortified wines this year. To this end, we sourced some exceptional Tinta Roriz (Tempranillo) and Touriga Nacional to make two barriques of lovely intense vintage port style fortified red wine. These varieties are used in Portugal to make the famous Vintage Port wines.

We also made more sweet fortified wine – from our Pinot Noir and Charleston Adelaide Hills Tinta Roriz. These wines are in barrel and now form part of our Tawny solera.

Adelaide Hills Crush 2020

We will be hosting a single event on the afternoon of Sunday 26 January 2020,
“A walk down memory lane – with the occasional trip overseas”.

This is a tasting of our back vintages (a kind of retrospective) including our early Rosé Bruts (2009, 2011, etc. – all with extended time on lees) and our early reds (2007, 2008 2009 etc. – we’re raiding our museum cellar). Plus – as is our way – we will serve some overseas wines that we find inspiring and delicious cheeses of the world. This [link](#) provides booking information for the great array of Crush events including ours (or you can contact us directly – Hylton 0438 727 079 or Jane 0419 862 103).

New Releases

Rosé Brut 2015

This follows on from the 2013 vintage. Made from 85% Pinot Noir from our vineyard (777 clone) and 15% Piccadilly Chardonnay, it now has 45 months on lees. The majority of the Chardonnay component was made in 2012 and has been maturing in magnum bottles on light lees. Bollinger use this technique for storing their reserve wines. As is usual for our sparkling wines, we continue to adhere to the “recently disgorged” European approach and thus disgorge on demand. Importantly, this enables us to maximise the time on lees, allowing the wine to continue to gain complexity as well as retain freshness. This wine was recently reviewed by Andrew Graham in the Australian Wine Review Nov 2019- “...*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*

2018 EBVR

The Early Bottled Vintage Red (EBVR) 2018 is the next release along our journey of making “vintage port” style wines à la Portugal. This time we have used Adelaide Hills Tinta Roriz (from our friend’s vineyard in Charlseton – he is a bit of a whiz when it comes to Tinta Roriz and we had a number of clones to chose from... oh joy!) plus Shiraz from our vineyard. The result? A very concentrated wine, with deep colour, rich dark fruit flavours and very structural tannins. It also has a very pleasing brandy flavour that comes from the wood-aged brandy spirit that we mature in a small oak octave barrel. This wine is designed for long bottle ageing but definitely can be enjoyed as a young wine. Only 300 bottles made.

2018 Fancy Rose

In 2018 we decided to make a rosé using Chardonnay as the dominant component – as we had access to delicious Chardonnay and we liked the idea of having more pronounced citrus and mineral notes in the final wine. As usual, we used all the techniques that we like to use for Chardonnay-making (hand-harvested fruit, whole bunch pressing for soft juice, barrel fermentation, partial malo, extended maturation in old oak, maturation in bottle, etc.). The result is a complex rosé wine that is definitely refreshing, with – we think! – distinctive citrus and mineral notes.

How red wines age – this section is for wine nerds!

We are often asked, “How long can I keep this ...red wine...?”. When we first released our Shiraz and Pinot Noir table wines we simply did not know and would estimate 5-10 years as the ideal window for drinking, under good cellaring conditions. However, our experience since 2007 has demonstrated that our wines have the potential to age gracefully for longer than that. This quality was recognised when we won the Trophy* for the Best Wine of Provenance at the 2017 Adelaide Hills Wine Show for our Shiraz wines.

So, what happens when a red wine ages in the bottle? LOTS! In a nutshell, three processes cause changes to colour, mouthfeel and flavour:

(i) Colour, from anthocyanin molecules, gradually lightens and changes from ruby-purple red towards more of a brick red, as the anthocyanin molecules polymerize (join up) with tannin molecules. With extended ageing the anthocyanin-tannin molecules can become so large that they no longer remain soluble in the wine and precipitate as a deposit. This natural deposit that forms in red wines often means that an old red is best decanted when serving to avoid having the sediment in the glass.

(ii) Mouthfeel becomes softer – as the tannin molecules become larger, they take on a silky or velvety quality.

(iii) Flavour is enhanced. Remembering that wine flavour is mainly due to what we can smell in the wine (either by smelling the wine’s bouquet in the glass or as we taste the wine in our mouth), the natural process of acid hydrolysis – slowly over time, years – releases aroma precursors from their chemical bonds with glucose molecules, thus transforming the aroma compound to one that can be smelt.

Hylton has written a longer explanation about this, including a section on “Myths about red wine ageing!”, which we have placed in the Honeypedia section of our webpage.

Anyway, you may be curious to explore these concepts with a vertical selection of our reds. ☺

Our Private Customer Christmas Wine Offer

We are very pleased to offer all our wines at 25% off the full retail prices on our website, plus free (and unique) gift wrapping for those wish to request this for particular bottles, plus free freight (Adelaide metro area) or heavily subsidized freight (\$15 per six pack in Australia).

There are two ways to access this wine offer:

(i) Through our online shop [website link](#). (This leads to a secure facility which uses the PayPal system to process credit card payments.) Please type in **enjoy!** when asked, “Do you have a coupon?”. This will activate the 25% discount that applies to this offer.

(ii) By contacting us directly with your order (by phone, voice or SMS; email; or post) – Hylton (0438 727 079, Jane 0419 862 103, wine@honeymoonvineyard.com.au; PO Box 544 Echunga 5153)

We will send an invoice for payment by EFT, credit card or cheque. A separate order form is provided to assist with this method of ordering (but you can just simply tell us what you want to order – whatever is easiest for you...you don’t have to use the form).

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 and Tina”, please let us know (best to send us an email or text us with details of the message; maximum of around 25 characters).