



HONEY·MOON·VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS PINOT NOIR~EXTRA 2018

WINE NOTES

A small but very high quality crop returns the Honey Moon Vineyard Pinot Noir wines to our line of more structural, deeper-coloured wines and thus we have used the “extra” insignia.

Vineyard & Grapes – five Pinot Noir clones: 777, 114, 115, MV6 and GM18 from the Honey Moon Vineyard, situated on the high ridges of Echunga (elevation of 420m to 410m), where the soils are predominately light brown alluvial loam over a deep layer of red ironstone clay. The vineyard covers a sunny, north-facing, slope. On heat summation data, the Honey Moon Vineyard site is a little cooler than Côte Rôtie and a little warmer than Burgundy.

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 during the Spring and early Summer. The cool weather during flowering gave many bunches of Pinot Noir with small size berries, ideal for red winemaking. Further, dry and mild weather during Autumn encouraged ripening and the season caught up from its slow start.

Winemaking – hand harvested on the 8 to 15th March. A variety of yeast strains, indigenous and selected, were used for fermentation, which was carried out in small open tubs. Typically ferments peaked at 30°C and were hand plunged 2 – 3 times per day. Some ferments contained a proportion of whole bunches. Fermentation proceeded over 13 days then the wines were basket-pressed off skins; following this malo-lactic fermentation was completed in tank. After malolactic fermentation the wines were racked into seasoned French barriques (50% one year old) – oak types being Allier and Tronçais. After 10 months in oak the wine was blended then bottled, in February 2019.

Tasting Notes – *Appearance*: Deep scarlet red with a ruby hue. *Aroma*: Fresh, intense and lively – of dark cherry, plums, violets and subtle French oak notes of cedar and citrus. *Palate*: First a mix of fresh ripe almost brooding red berry flavours which persist, then violets and spice; a pleasantly sappy, drying tannin structure soon chimes in, which combines with the fruit and subtle oak notes to give a flavoursome and powerful finish. This is a beautiful Pinot Noir from a very grand Adelaide Hills vintage. Thus wine does not “sit on the fence”, it is a Pinot that will reward long cellaring. We make our wines so that they are able to mature quite slowly in the bottle, developing even more complexity with age. While drinking well now, it will continue to evolve in the bottle over the next 10-15 years or so. *Serving and food matching*: Well suited to a range of medium-weight dishes from pasta through to light roasts. Alc 14.3% v/v