



HONEY·MOON·VINEYARD

HONEY MOON ADELAIDE HILLS Blanc de Blancs Brut 2017

Grapes – 90% Chardonnay from the Anderson (Almond Cart) vineyard in Charleston, plus 10% Chardonnay reserve wine from Piccadilly, Chapel Hill Vineyard, ex magnums (on light lees).

Total production 1204 bottles, plus 6 magnums

2017 Vintage – the growing season was the wettest since 1992, with 30% of the annual rainfall falling in July and September. The wet soils and cold weather in spring delayed budburst, flowering and veraison and thus the 2017 vintage was one of the latest in many years (3-5 weeks late). Some experienced grape growers in the Hills noted that this was typical of vintages in the early 1990s. As the season went on we had the benefit of a lovely warm dry autumn that allowed grapes to ripen slowly and develop delicate flavours and retain ideal acid levels. A great season for white and sparkling wines!

Winemaking – Grapes hand harvested then whole bunch pressed. Only the cuvée juice (first 500L per tonne) was used for this wine. The clarified juice was then fermented in old French oak barriques, where it went through malo-lactic fermentation as well. The wine was aged on yeast lees for 10 months then prepared for tirage bottling on the 2 March 2018. (The reserve component, from the 2012 vintage, underwent the same process - and had been maturing on light lees, developing complexity - until it was added at the tirage stage ... a laborious process of emptying lots of magnums!)

Tasting Notes – Appearance: pale light yellow with vibrant green hue and fine bead; Aroma: Subtle lemon-lime citrus aromas mingle with green apples, lively and fresh; Palate: A fresh aperitif style. A vibrant palate with notes of lemons and granny smith apples. A light creamy texture and refreshing mousse builds pleasantly on the palate, integrating flavour and acid to give a lingering and dry finish; Serving and food matching: Serve well-chilled with light dishes such as entrées, salads, seafood [great with fresh oysters] and white meats.

Alc = 12.6%, TA - 7.1 g/L, pH - 3.00 Dosage = 7.5 g/L

Disgorgement in Oct /Nov 2020 = 32 months on lees

Jane and Hylton November 2020

WARNING - This wine is stored under pressure. Take care not to scratch or damage the bottle as it may cause it to explode; lift crown seal slowly with a crown seal opener.