



HONEY·MOON·VINEYARD

HONEY MOON ADELAIDE HILLS CHARDONNAY 2017

The Adelaide Hills region grows some beautiful Chardonnay fruit and we seized the opportunity that the mild 2017 vintage provided to craft a fine Chardonnay, using really exquisite fruit from two great vineyards and nice old, fine French oak barrels.

Grapes – 100% Chardonnay from the Chapel Valley vineyard in Piccadilly (75%) and the Anderson vineyard in Charleston (25%).

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.

Winemaking – both parcels were hand picked in perfect condition, with flavour ripeness at relatively low Beaumé. The fruit was chilled before whole bunch pressing, after which the juice was transferred with minimal clarification for fermentation in old Allier and Tronçais (French oak) hogsheads and barriques. Only the free-run juice fraction (c. first 500 litre per tonne) was used for this wine. Malo-lactic fermentation in barrel and maturation on yeast lees for 7 months has created a Chardonnay with a creamy texture and refined varietal flavour and very refreshing acidity.

Tasting Notes – *Appearance*: Brilliant light yellow with light green hue. *Aroma*: Fresh citrus, granny smith apple and pineapple aromas are complimented by subtle nutty oak characters, and flinty mineral notes. *Palate*: Vibrant, citrus flavours mingle with a creamy texture and delicate oak flavours to create a young wine with building complexity. A high acid structure endows the wine with a clean, refreshing mineral character and ensures the wine's ability to age gracefully in the bottle. *Serving and food matching*: Serve chilled. Well suited to light dishes such as salads, seafood and white meats. *Cellaring*: Will continue to evolve for at least 5 years in good cellar conditions.

750ml, screw cap, Alc 12.0 % v/v, 188 cases, bottled 20/11/17.

Awards and Reviews – Bronze Medal International Cool Climate Wine Show 2018