



HONEY·MOON·VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS EBVR 2018

WINE NOTES

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

Grapes – 64% Tinta Roriz (also known as Tempranillo), from the Adelaide Hills, 31 % Shiraz from the Honey Moon Vineyard, 5% 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. Over all, the season was about four 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 – grapes were de-stemmed then worked plunged manually in an open fermenter in the traditional Portuguese way of making vintage port. About half way through fermentation the must was 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 7 days of post fortification soaking, settled, then racked into an old French oak barrique and matured for 6 months. Hand bottled in November 2018.

Tasting Notes – Appearance: Bright magenta red with a very deep ruby hue. Aroma: Ripe blackberry and raspberry with a touch of spice and black pepper are combined with strong, liquorice and chocolate notes from the brandy spirit. The wood aged brandy aromas are quite obvious when the wine is young and may be perceived as an Armagnac character – all part of the wine’s early complexity! Palate: Rich red fruit flavours of ripe cherry and raspberry are integrating with the characteristic wood aged brandy flavours. Compared to Australian styles of this wine type, this wine is a little drier on the finish at 3.66 Baumé. Velvety tannins add to the wine’s structure 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; Bé 3.66; Residual Sugar 88.4 g/L; pH 3.66; TA 6.1 g/L. g/L
750 ml bottles. Diam-30 cork closure.