



HONEY·MOON·VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS SHIRAZ 2016

WINE NOTES

This is a single vineyard, cool-climate, Shiraz, made from grapes grown at the Honey Moon Vineyard, by Jane Bromley and Hylton McLean.

The vineyard is 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 Rotie and a little warmer than Burgundy.

Grapes – 100% Shiraz; from massale (field) clonal selections from two old vineyards in South Australia known for their spicy Shiraz characters. We net the vineyard at veraison (the point at which the hard, green, grapes turn red and begin to soften) to protect the grapes from damage.

2016 Vintage – the warm dry spring allowed the vines to grow quickly and flowering was quite early. Most of the summer growing period was warm and dry, which is ideally suited to Shiraz. However, maximum and minimum temperatures in March were well above the long term average. The dry weather continued into harvest time and the grapes were picked in ideal condition.

Winemaking – hand harvested 11th March. We tweaked our winemaking due to the warm March – the grapes were chilled in a cellar at 1°C for 5 days so that, after destemming (leaving lots of whole berries), we could do a cold soak for 2 days prior to fermentation. Fermentation, using a range of selected yeast strains, was carried out in small open tubs with daily plunging. After primary fermentation (23 days) the wines were basket-pressed off skins; following this malo-lactic fermentation was completed in tank. After malolactic fermentation the wines were racked into new (29%) and older French barriques – oak types being Allier and Tronçais. After 26 months in oak the wine was blended then bottled, in August 2018.

Tasting Notes – *Appearance*: Bright magenta red with a dark ruby hue. *Aroma*: let the wine open up in the glass a little ... then ... we see raspberry, plum, cherry, spice, white pepper, roasted nuts and cedary oak. Lots of detail. *Palate*: Vibrant dark red fruit flavours of black cherry, plum and blackberry contribute rich fruit sweetness that is counter-balanced by acid and some savoury notes (like black olive). These flavours linger on and are joined by hints of vanilla, cedar and just a hint of dark chocolate. The wine has a substantial and pleasing tannin structure, which sets the wine up for very slow ageing.

While drinking well now (mid 2020), **this wine is a sleeper!!** (We have been watching it since August 2018.) We believe that it will continue to evolve very slowly and in very interesting ways over the next 15 or more years.

Alc 14.8% v/v, TA 6.5 g/L pH 3.50

Jane and Hylton April 2020