



HONEY•MOON•VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS EXCEPTIONAL SHIRAZ 2019

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 Rôtie 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, and start to accumulate sugar) to protect the grapes from damage.

2019 Vintage – the 2018/2019 growing season was remarkably dry and, along with cold weather during flowering and fruit set, resulted in low crop levels across the Hills (on average less than 60% of the total harvested in the previous season). On the plus side, the warm and dry weather from January onwards was ideal for ripening. Even the record high temperatures in January were only of short duration and did not bother the vines at all. The mild dry Autumn allowed our vines to ripen a small but high-quality crop. We still clearly remember how exhilarating it was to observe and taste the outstanding levels of colour, flavour and structure in the grapes as we harvested and began the winemaking.

Winemaking – hand harvested on the 25-28th March and destemmed without crushing into small open fermenters. Several selected yeast strains as mixed cultures were used for fermentation. Ferments were plunged several times each day and peaked at 26°C. After 13 days on skins the wines were pressed off, completed malo-lactic fermentation in tank then racked into small French oak (Allier and Tronçais) barriques (54% new). After 15 months in oak the wine was bottled in Sept 2020.

Technical – Alc - 14.7 % v/v, TA - 6.1 g/L, pH - 3.50, VA - 0.65 g/.

Tasting Notes – *Appearance*: Very deep magenta red with a purple ruby hue. *Aroma*: Complex and intense—comprising raspberry, plum, cherry, spice, white pepper, and toasty cedary oak. *Palate*: Vibrant dark red fruit flavours of black cherry, plum and blackberry contribute rich fruit sweetness. These flavours linger on and are joined by oak notes of cedar, spice and incense. The wine has a prominent yet velvety tannin structure. We believe that this wine is the most exceptional Shiraz yet to be made from the Honey Moon Vineyard. We look forward to observing how the aroma, flavour and structure evolve over the next 20 or more years.

Awards / Reviews – Silver Medal Adelaide Hills Wine Show 2020. Honey Moon Vineyard was awarded the inaugural *Trophy for Best Wine of Provenance* at the 2017 Adelaide Hills Wine Show for its history of excellence in making Adelaide Hills Shiraz wines. (2007, 2012 and 2015 vintages were judged for this award.)