



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).

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!)

** The use of old (6 to 12 years' usage) French oak barrels is to enhance flavour complexity, ability to age gracefully and texture. There is no oak character pick-up from this part of the process.*

Disgorgement – by hand, on demand. This means that the wine remains in contact with the yeast lees, under cool cellaring conditions, for as long as possible – with all the benefits that this brings. All subsequent processes, including expedition liqueuring and bottle dressing, are hand-done by us.

Time on lees – tirage-bottled 2 March 2018, thus 41 months on lees (at the time of writing these notes). The year and month of disgorgement is written on each label enabling one to calculate the time on lees.

Dosage – 7.5 g/L

Technical details – Alc = 12.6%, TA - 7.1 g/L, pH - 3.00.

Total production – only 1204 bottles, plus 6 magnums

Handling – we have chosen to use a stainless steel crown seal closure to avoid cork taint issues. Please ease open slowly, in the same way one would open a sparkling wine or champagne that is closed with a cork. As the contents of the bottle are held under pressure, care should be taken to avoid scratching or damaging – and therefore weakening – the bottle.

Tasting and Serving 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.