



HONEY•MOON•VINEYARD

## **HONEY MOON VINEYARD ROSÉ BRUT 2018 - WINE NOTES**

This is a Méthode Traditionnelle sparkling wine, based predominantly on Pinot Noir from the Honey Moon Vineyard. Honey Moon Vineyard is owned and operated by Jane Bromley and Hylton McLean. The vineyard is situated on a cool but sunny site, on the high ridges of Echunga (elevation of 420m to 410m) in the Adelaide Hills.

**Cuvée** – 78% pinot noir and 22% Adelaide Hills chardonnay, from Charleston.

**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 early Summer was ideal for the ripening of pinot and chardonnay for sparkling wine, resulting in grapes with delicate fruit flavours and high acidity levels.

**Winemaking** – The pinot noir component was harvested by hand on the 19<sup>th</sup> February, and chilled in a cool room few several days before whole bunch pressing. The chardonnay component was hand harvested on the 9<sup>th</sup> March and whole bunch pressed. Only the cuvé fraction (first 500L per tonne) of both parcels was used and primary fermentation and malo-lactic fermentation were carried out in old French oak barriques\*. The base wines were then aged on lees in barrel until February 2019, when they were racked off lees assembled and tirage-bottled on the 25 February 2019.

\* For us, 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.

Following tirage, the bottles were stored in a cool cellar (to gain further flavour complexity and texture over time).

**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 in February 2019, thus 29 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** – 9.0 g/L

**Technical details** – 12.0% alc/vol; 7.1 std drinks; pH 3.03; TA 6.7 g/L

**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:* Delicate salmon pink, with a fine pin-point bubble. *Aroma:* Pretty aromas of strawberry and quince mingle with subtle citrus and baked pastry. *Palate:* starts out with delicious notes of fresh strawberries, brioche and quince paste. These flavours are revitalised on the palate by the soft and creamy lemon sherbet mousse, and mingle with subtle “secondary” nutty and bready notes, arising from the time on lees. The combination of the soft creamy texture and refreshing acid gives a lingering and crisp finish. *Serving and food matching:* Serve with light dishes such as salads, seafood (salmon, shellfish, small ocean fish e.g. garfish and tommy ruffs, chargrilled squid etc.), sushi and white meats. Also delicious with soft cheeses.