



HONEY·MOON·VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS EBVR 2019

Wine Note

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

Grapes – Adelaide Hills Tinta Roriz (aka Tempranillo) 86%; 14% Touriga Nacional from McLaren Vale.

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 the 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 began the winemaking; and also to imagine how these elements would evolve in the wines over the many years ahead.

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 3 days of post fortification soaking, settled, then racked into old French oak barriques and matured for 16 months. Hand bottled in October 2020.

Tasting Notes – Appearance: Bright magenta red with a very deep ruby hue. Aroma: Ripe blackberry and raspberry with a touch of spice are combined with strong, liquorice and chocolate notes from the brandy spirit. The wood aged brandy aromas are quite strong when the wine is young and may be perceived as a Cognac character – all part of the wine’s early complexity! Palate: Rich red fruit flavours of 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 3.88 Baumé. Velvety and quite powerful tannins add to the wine’s complexity 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.

Awards and Reviews – **Gold Medal** Adelaide Hills Wine Show 2020, **Trophy** Best Sweet Wine of Show, Adelaide Hills Wine Show 2020. Judges’ comments, “Super VP, vibrant and savoury palate using the right varieties”

“Big, rich, bold and complex with lots of fruit cake notes and a floral spirit lift to the nose. Huge tannin concentration on the intense palate.” ★★★★★ 1/2 96 pts. Winestate Magazine July-August 2021.

Technical – Alc 19.2% v/v; Bé 3.88; RS 97 g/L; pH 4.09; TA 5.9 g/L. VA- 0.23 g/L

645 x 750 ml bottles. Diam-30 cork closure.

Hylton and Jane August 2021