



HONEY MOON VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS SHIRAZ 2017

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) to protect the grapes from damage.

2017 Vintage – the growing season started very slowly with a wet and cold Spring. This delayed bud-burst and early shoot growth, which then delayed flowering, veraison and, eventually, ripening. Fortunately, dry mild weather throughout summer and into autumn allowed us to harvest grapes in perfect condition for making our Shiraz dry red. We were able to harvest our Shiraz with lovely rich flavours but at lower sugar levels than usual resulting in a lower alcohol wine, very typical of Northern Rhone wines.

Winemaking – hand harvested 27th – 29th March. The grapes were destemmed without crushing and transferred to small open fermenters. A variety of selected yeast cultures was used for fermentation. After primary fermentation (12 days) the wines were basket-pressed off skins; following this malolactic fermentation was completed in tank. After malolactic fermentation the wines were racked into seasoned French barriques – oak types being Allier and Tronçais. After 20 months in oak the wine was blended then bottled, in February 2019.

Tasting Notes – *Appearance*: Bright magenta red with a dark ruby hue. *Aroma*: Fresh and vibrant raspberry and sweet spices mingle with pepper and cedary oak notes. *Palate*: Lovely red fruit flavours of ripe raspberries and black cherry, contribute to a pleasant fruit sweetness that is counter-balanced by acid and some subtle nutty oak flavours. These flavours are substantial but the wine has a medium bodied tannin structure combined with a lower to moderate alcohol, giving a very refreshing finish. Drinking so well now but the fruit purity and lovely acid balance will see this wine mature and gain complexity in the bottle for at least another 5-8 years. Very European-looking wine!

Awards and Reviews – Silver Medal [90 pts] ICCWS 2019

Technical – Alc 13.0 % v/v; TA - 6.7 g/L; pH - 3.6.