



HONEY MOON VINEYARD

## HONEY MOON ADELAIDE HILLS

### SWEET CREAM APERA NV

#### WINE NOTES

This is a sweet white fortified wine made from late harvested Adelaide Hills Grüner Veltliner.

**Grapes** – Grüner Veltliner from the Anderson Vineyard at Charleston – a cool site in the Adelaide Hills.

**Winemaking** – Very ripe grapes were hand harvested late in the season (mid-April 2018), at around 15 Baumé. The fruit was pre-chilled before whole bunch pressing. After a period of settling, the resulting crystal-clear juice was inoculated with selected yeast strains and went through a short fermentation, which was arrested by fortification with very pure, high strength grape spirit (SVR). This fortification step retained sugar in the finished wine (at around 200g/L; giving an “apparent Baumé” of 7.3%) and brought the alcohol to 18% v/v.

In late June 2018 this young wine was placed in old oak barrels\*; thus beginning the simple solera system that we use for this Sweet Cream Apera wine. In subsequent years we have made (and will continue to) small parcels of wine, following the above method, to keep the barrels topped.

\*(Hogsheads (300L) that have held brandy then fortified wines over the last seven decades. We feel very lucky to have acquired them and to see them live on and continue to perform their magic on our young fortified wines.)

**Small batch bottling** – We bottle by hand in small batches, drawing the wine directly from the bottling barrel of the solera, so that we can provide a “fresh from the barrel” experience. The date of bottling is written on the back label of each bottle.

**Tasting Notes** – Light gold in colour with a subtle green hue. The nose it is fragrant and complex – pear, honey, nougat and spice. These notes are elevated by the wine’s silky texture, whereas the acid-balance plus the purity of the grape spirit provide a counterpoint to such intensity of flavour and sweetness—resulting in a cleansing, refreshing and elegant sweet wine experience.

**How to serve this wine** – This “Sweet Cream Apera” wine is very versatile. Deliciously sweet but also refreshing and cleansing on the palate. Serve chilled as an aperitif; or as a dessert wine; also goes well with rich/umami-flavours (pâté, mushrooms) and cheese (e.g soft white-rind cheeses such as Brillat-Savarin, creamy blues such as St-Agur).

**Technical** – Alc 18.0 % v/v; residual sugar 200 g/L (7.3 apparent Baume); 500ml; cork (*Diam*) closure)

**Awards and Reviews** – *“I think this sweet fortified wine should get a special prize for daring innovation! It marries Fino sherry freshness with the richness of a pale cream sherry. Very clean and well made, the finish really harmonious. 92 points. James Suckling. October 2022.*

*“Subtle sweetness to the floral fruit nose with a very sweet but balanced citrus palate.” \*\*\* 91 pts. Winestate July-August 2021.*

Bronze Medal – Royal Adelaide Wine Show 2021.

Selected in the Adelaide Review Hot 100 Wines 2018/19 Fortified wine section, *“This Apera is a perfect start or finish to your night. Rock candy sweetness with poached pear nuances and spice for the ages.”*

*Jane and Hylton November 2022.*