



HONEY•MOON•VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS SHIRAZ 2018

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.

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 4 weeks later than usual during the Spring and early Summer. The cool weather during flowering gave bunches of Shiraz with small size berries and thick skins, ideal for red winemaking. Further, dry and mild weather during Autumn encouraged ripening and the season caught up from its slow start, however the harvest for Shiraz was about 7-10 days later than average. Grapes were harvested in perfect condition.

Winemaking – hand harvested on the 4th April, and destemmed without crushing into small open fermenters. Several selected yeast strains as mixed cultures were used for fermentation. Ferments were plunged several times each day and peaked at 33°C . After 14 days on skins the wines were pressed off, then malo-lactic fermentation in tank, then racked into small French oak (Allier and Tronçais) barriques (44% new). After 23 months in oak the wine was bottled in April 2020.

Tasting Notes – *Appearance*: Very deep magenta red with a vibrant ruby hue; *Aroma*: Complex and intense– comprising raspberry, plum, cherry, spice, white pepper, and toasty cedary oak; *Palate*: Vibrant dark red fruit flavours of ripe black cherry, plum and blackberry contribute rich fruit sweetness. These flavours linger on and are joined by oak notes of cedar, spice and sweet smoke. The wine has a prominent yet velvety tannin structure. A great cool climate Shiraz that will continue to evolve in very interesting ways over the next 15 or more years.

Analysis – Alc 14.5 alc/vol, TA 6.3g/l, pH 3.50. Only 126 cases made.

Awards and Reviews – This has intense, spiced dark-plum and berry aromas with light pepper and dark-stone notes, too. The palate has a very smooth-honed feel with plush layers of fine tannins building smoothly into the long, juicy and vibrant finish. 93 points, James Suckling, June 2020. Bronze Medal Adelaide Hills Wine Show 2020. Honey Moon Vineyard was awarded the inaugural *Trophy for Best Wine of Provenance* at the 2017 Adelaide Hills Wine Show for its history of excellence in making Adelaide Hills Shiraz wines. (2007, 2012 and 2015 vintages were judged for this award.)