



HONEY MOON VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS PINOT NOIR~EXTRA 2022

WINE NOTES

Vineyard & Grapes – five Pinot Noir clones: 777, 114, 115, MV6 and GM18 from the Honey Moon Vineyard, 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 long term temperature averages, the Honey Moon Vineyard site is a little cooler than Côte Rôtie and a little warmer than Burgundy.

2022 Vintage – another cool growing season with delayed a harvest. Cool dry weather during Summer and Autumn provided ideal conditions for grape ripening producing high quality wines with fresh elegant flavours.

Winemaking – hand harvested 30 March. About 12% of the bunches were placed under “Carbonic Maceration” for 12 days. Fermentation was carried out in small open tubs. Typically ferments peaked at 28°C and were hand plunged 1-2 times per day. Some ferments contained a proportion of whole bunches. Fermentation proceeded over 11 days then the wines were basket-pressed off skins; following this malo-lactic fermentation was completed in tank. After malolactic fermentation the wines were racked into seasoned French oak barriques. The wine was bottled in March 2023.

Tasting Notes – Appearance: Vibrant light ruby. Aroma: notes of cherry, raspberry, violets and slight confectionery. Palate: a mix of juicy red cherries and raspberries with a slight cedar note from the French oak. Some drying velvety tannins and good line of acid refresh these flavours and lead to a long and enjoyable finish. Serving and food matching: Delicious companion to a wide range of medium-weight dishes. If drinking in the warmer months, why not try chilling for 15 minutes before serving (this will better approximate the ideal drinking temp.s of 14 – 16C).

This is an early release for us (we normally cellar for at least 12 months prior to release) but we think that this young, juicy and fragrant pinot is ready to go. Based on our experience it will continue to open up and blossom over the next few years, and then settle in for a long period (12 years +) of graceful aging, with flavours intensifying and becoming more complex.

Technical – 13.5% alc; TA- 5.6 g/L; pH - 3.52. 70 cases made.

Awards – Bronze, Australian Pinot Noir Challenge 2023.