



HONEY MOON VINEYARD

*HONEY MOON VINEYARD ADELAIDE HILLS FANCY ROSÉ 2023*

**WINE NOTES**

This rosé was made from three distinct parcels of grapes – early-harvested pinot noir and shiraz, and chardonnay. We then turned to our love of Chablis-style chardonnays – fine, textural and refreshing – to guide our winemaking. Our intention was to make a rosé that would combine lovely fresh new season fruit and good acidity, with tasty flavour on the mid-palate and a silky texture ... plus we wanted the wine to age gracefully and drink well with a little bit of bottle age ... in the way that chardonnay can evolve in pleasing ways in the bottle.

**Grapes** – A blend of three grape varieties: Chardonnay (62% of the blend) from Charleston in the Adelaide Hills; shiraz (22%) and pinot noir (13%) both from the Honey Moon Vineyard. The Honey Moon Vineyard is situated on the high ridges of Echunga. The elevation is 410 to 420 m and the soils are light brown alluvial loam over a deep layer of red ironstone clay.

**2023 Vintage** – a very cold year with low crops and one of the latest harvest dates on record for the Hills. Many mid to late ripening varieties struggled to ripen, before the end of autumn closed in. However! The good news was that grapes harvested early for sparkling and rosé winemaking were ideal with lovely fresh flavours and vibrant acidity.

**Winemaking** – three separate harvests took place over March and April (first pinot, then chardonnay, lastly shiraz); always hand harvested and whole-bunch pressed to preserve delicate fragrance and flavours in the juice. After cold settling, the juices were racked into old French oak barrels\* where they went through primary fermentation. The wines were matured on yeast lees in barrel, allowing a subtle creamy texture and savoury complexity to develop.

*(\* These barrels had been used in at least eight previous vintages and thus no longer imparted oak flavours.)*

This wine making approach – like the approach we take to make a barrel-fermented, textural chardonnay – allows us to build complexity and detail in the final wine. The blend of grape varieties and the care taken with harvest and winemaking, has allowed us to make a fresh, flavoursome and creamy-silky rosé. All this is a lot of mucking around for a rosé and gives us a good reason to call the wine “*Fancy*” Rosé.

**Technical** – Alc 11.1% v/v; pH 3.35; TA 6.9 g/L; RS 4.04 g/L; Vegan friendly. 750ml screw cap. Bottled Sept 2023.

**Tasting Notes – Appearance:** Crystal clear pale salmon pink. **Aroma:** Fresh strawberries, lemon blossom and violets. **Palate:** Strawberries, raspberries, blueberries, lemon sherbet notes combine with subtle savoury notes of brioche from barrel fermentation to give flavour complexity and a light, delicious, creamy-silky texture. The refreshing acidity enlivens the flavours and the wine culminates in a clean, crisp and dry finish. **Serving:** Serve chilled (5 – 10°C). Great with Asian cuisine (clean and fresh vegetable-rich dishes, complex curries, sweet and sour-rice dishes, spicy-chilli stir-fries and umami-flavoured dishes), lighter foods (quiche, risotto, cold meats, salads), pizza and toasted sandwiches.

**Awards** – Bronze medal, Adelaide Hills Wine Show class 12, 2023.