



HONEY MOON VINEYARD

HONEY MOON VINEYARD ADELAIDE HILLS PINOT NOIR~EXTRA 2019

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 heat summation data, the Honey Moon Vineyard site is a little cooler than Côte Rôtie and a little warmer than Burgundy.

2019 Vintage – the 2018/2019 growing season was remarkably dry and, along with cold weather during flowering and fruit set, resulted in low crop levels across the Hills (on average less than 60% of the total harvested in the previous season). On the plus side, the warm and dry weather from January onwards was ideal for ripening. Even the record high temperatures in January were only of short duration and did not bother the vines at all. The mild dry Autumn allowed our vines to ripen a small but high-quality crop. We still clearly remember how exhilarating it was to observe and taste the outstanding levels of colour, flavour and structure in the grapes as we harvested and began the winemaking...also to imagine how these elements will evolve over the many years ahead.

Winemaking – hand harvested on the 6th March. A variety of yeast strains as mixed cultures were used for fermentation, which was carried out in small open tubs. Typically ferments peaked at 30°C and were hand plunged 2 – 3 times per day. Some ferments contained a proportion of whole bunches. Fermentation proceeded over 9 days then the wines were basket-pressed off skins; following this malolactic fermentation was completed in tank. After malolactic fermentation the wines were racked into French oak barriques (20% new) – oak types being Allier and Tronçais. After 12 months in oak the wine was blended then bottled, in April 2020.

Tasting Notes – Appearance: Mid ruby with a purple hue. ***Aroma:*** Fresh, intense and lively – of dark cherry, ripe plums, violets and subtle French oak notes of cedar and citrus. ***Palate:*** First a mix of fresh ripe almost brooding red berry flavours which persist, then violets and spice; a pleasantly sappy, drying tannin structure soon chimes in, which combines with the fruit and oak notes to give a flavoursome and powerful finish. This is a powerful Pinot Noir from a grand Adelaide Hills vintage. It is the most intense Pinot we have made to date. Delicious now, it has all the hallmarks of being a beautiful pinot for the long haul (say, 15 years plus). ***Serving and food matching:*** Well-suited to a range of medium-weight dishes from pasta through to light roasts.

14% alc, TA- 6.1 g/L, pH - 3.50, VA - 0.66. Only 250 six packs made.

Awards and Reviews – Silver Medal (93 points) Adelaide Hills Wine Show 2020. Bronze Medal – Royal Adelaide Wine Show 2021. ***Gold Medal*** Adelaide Hills Wine Show 2021. Finalist, Wine of Provenance, Class 22, Adelaide Hills Wine Show 2023 (vintages 2019, 2015 and 2007 were judged).

Jane and Hylton Feb 2024