



**HONEY MOON VINEYARD**

***HONEY MOON VINEYARD ADELAIDE HILLS PINOT NOIR~EXTRA 2021***

***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.

***2021 Vintage*** – the summer of the 2020/21 growing season was the coolest of the past ten seasons. Several good rain periods in late January / early February set the vines up for optimal flavour development. The final stages of ripening were slowed by cool weather resulting in ideal conditions for flavour development. Harvest dates in the region for dry red wines were similar to those of the 1980/90s, i.e. later than in recent years.

***Winemaking*** – progressively hand harvested from 24 March to 10 April 2021. Fermentation 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 malo-lactic fermentation was completed in tank. After malolactic fermentation the wines were racked into French oak barriques (28% new). After 15 months in oak the wine was bottled in October 2022.

***Tasting Notes*** – *Appearance:* Vibrant light ruby. *Aroma:* notes of cherry, raspberry, violets and star anise. *Palate:* a mix of juicy red cherries and berry flavours at the start, which then combine with delicate notes of cedar and citrus from the French oak. The silky tannins and good line of acid refresh these flavours and lead to a long and perfumed 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).

With now over 15 months bottle age (at the time of writing), the wine is opening up – aromas and flavours are more pronounced and integrated with the tannins. In our experience this will continue for another few years and then the wine will settle in for a long period (12 years +) of graceful aging, with flavours intensifying and becoming more complex.

***Technical*** – 13.8% alc; TA- 6.2 g/L; pH - 3.53. 200 cases made.

***Awards*** – Bronze Medal, Adelaide Hills Wine Show 2023, class 14.