



HONEY MOON VINEYARD

HONEY MOON ADELAIDE HILLS CHARDONNAY 2024

WINE NOTES

The Adelaide Hills grows some beautiful chardonnay and we were delighted to again have the opportunity to make our light and elegant style of chardonnay wine, using exquisite fruit from two great vineyards.

Grapes – 100% chardonnay comprising grapes from the Anderson vineyard in Charleston (52%), and the Talc Hill vineyard in Gumeracha (48%). Both vineyards are planted to the chardonnay/Bernard clones 95 and 96 which are very suitable for making delicate table wines and high quality sparkling wines.

2024 Vintage – the growing season started well with a dry and warm early spring, which promoted early budburst. However, cold weather during flowering resulted in poor fruit set and yields were greatly reduced. Some wet weather in December and January was followed by a cool dry autumn where grapes ripened in pristine condition with attractive acid balance. A very high quality vintage but a small one. The dry and mild to cool weather during ripening and at harvest was tailor-made for producing the lighter, elegant style of Chardonnay that we like to make.

Winemaking – both parcels were hand harvested in perfect condition on 28 February, with delicate flavour ripeness at a moderate Beaumé. After chilling for two days, the grapes were whole bunch pressed to yield soft juice. Fermentation took place in 5-year-old French oak barriques. Only the free-run juice fraction (the first 500 litres per tonne) was used for this wine. Partial malo-lactic fermentation in barrel and maturation on yeast lees for 8 months has created a Chardonnay with a delicate texture and varietal flavour and very refreshing acidity.

Technical – Alc 12.0% v/v; TA 6.9 g/L; pH 3.17; RS = 3.26 g/L. 750ml screw cap. Bottled 5 November 2024. Vegan friendly. 286 six packs made.

Tasting Notes – *Appearance*: Brilliant light yellow with vibrant green hues. *Aroma*: Fresh and delicate notes of citrus blossom, white peach and very slight nutty oak notes. *Palate*: A deceptively delicate wine that has plenty going on. There's lime, lemon and white peach flavours, a fine line of acid and a gossamer-light silky texture, lingering flavours and a fresh crisp finish. This is how the wine is drinking as a young wine and we look forward to seeing how it evolves in the bottle. *Serving and food matching*: Serve chilled (5 – 10°C). Perfect with oysters, scallops, cheeses that are light and creamy, light chicken dishes and salads.

This is our fourth chardonnay from premium Adelaide Hills vineyards and we know from previous experience how slowly and gracefully they mature over many years (under good cellaring conditions).