



HONEY MOON VINEYARD

Honey Moon Vineyard Classic Tawny

Sweet | fortified wine | multi-vintage

This is a sweet, fortified wine made from red grapes. It is a blend of small batches of wines made in most years, commencing in 2009. While definitely sweet, it is above all an elegant, complex and refreshing wine.

Grapes and Winemaking

Pinot noir and shiraz from the Honey Moon Vineyard. Hand harvested bunches are whole-bunch pressed to yield pale, low-tannin juice. Fermentation is arrested mid-way with light brandy spirit, and the wine matured in small oak barrels. Slow evaporation of water from the barrels concentrates flavours, acid, sugar and alcohol, while colour deepens to classic tawny tones. Younger wines are over time blended with older wines (held in larger barrels) as part of a continuous ageing and blending process.

Bottling

Drawn directly from barrel and hand-bottled in small batches to preserve freshness and brightness. Bottles are annotated with the date of bottling.

Tasting Notes

Light amber-tawny with a slight bright green hue – a hallmark of age. Almond and glacé fruit aromas mingle with brandy spirit characters and vanilla oak notes. The combination of glacé fruits mixed with warm brandy flavours and rich nutty flavours is sweet, but not too sweet, and there is enough acidity to ensure a refreshing and flavoursome finish.

Serving

Serve slightly chilled as an aperitif or, more typically, at the end of a meal with cheese, nuts or dark chocolate. Also delicious with duck dishes and umami-flavoured dishes such as miso-glazed eggplant. Once opened and under good storage conditions (cool and constant temperature), these wines will retain freshness for a few months.

Technical

Alc 19.7 % v/v; residual sugar 143 g/L. 500ml. Cork (*Diam*) closure.

Awards and reviews

A very fresh, flavourful young tawny that has arrived at a nice balance dried fruit, lightly nutty characters, fresh leather and cedar wood. The palate has great depth of flavour with a very smooth run to the fresh, rich finish. Drink or hold. 92 points. James Suckling, June 2020. **Silver Medal.** International Cool Climate Wine Show 2023.