



HONEY MOON VINEYARD

Honey Moon Vineyard Adelaide Hills EBVR 2019

Sweet | fortified wine | early bottled vintage red

Grapes

Adelaide Hills Tinta Roriz (aka Tempranillo) 86%; 14% Touriga Nacional from McLaren Vale.

2019 Vintage

The warm and dry growing season in 2019 was very favourable for red grapes and led to great quality fruit with superb colour, flavour and ripe tannins, and an overall intensity well-suited to this style of wine.

Winemaking

Grapes were de-stemmed, fermented in open vats and plunged manually, consistent with traditional vintage port methods. Mid-ferment, the must was fortified with wood-aged brandy spirit, while still on skins, seeds and some stems; and then left to soak for a few days to encourage early integration of spirit and young wine. After pressing and settling, the wine was matured in seasoned French oak barriques for 16 months. Bottled by hand in October 2020. Only 645 x 750 ml bottles. Diam-30 cork closure.

Tasting Note

Bright magenta red with a very deep ruby hue. Aromas of ripe blackberry, raspberry and spice combine with liquorice and chocolate notes from the brandy spirit. Red fruit, liquorice and chocolate notes integrate with the spirit to give a velvety palate. Firm tannins offer structure and longevity.

Serving Suggestions

Decant before serving. Excellent with hard cheeses, nuts, dried fruits, or dark chocolate. Will evolve beautifully over a long time.

Awards and Reviews

Gold Medal Adelaide Hills Wine Show 2020, **Trophy** Best Sweet Wine of Show, Adelaide Hills Wine Show 2020. Judges' comments, "Super VP, vibrant and savoury palate using the right varieties" Bronze Medal- Royal Adelaide Wine Show 2021.

"Big, rich, bold and complex with lots of fruit cake notes and a floral spirit lift to the nose. Huge tannin concentration on the intense palate." ★★★★★ 1/2 96 pts. Winestate Magazine July-August 2021.

Technical

Alc 19.2% v/v; Baumé 3.88; Residual Sugar 97 g/L.