



HONEY MOON VINEYARD

Honey Moon Vineyard Adelaide Hills Exceptional Shiraz 2019 **Single vineyard | cool climate shiraz**

An elegant, intense and vibrant shiraz from the elevated slopes of Echunga (410–420m). The vineyard has a north- and east-facing aspect, with light brown alluvial loam over ironstone clay. It was planted in late 2003/early 2004 using massale (field) selections. These cuttings were sourced from two South Australian vineyards known for their spicy shiraz characters. The site's cool-climate profile – based on heat summation data – sits between the Côte Rôtie and Burgundy regions of France.

Grapes and winemaking

100% Shiraz. The 2018–2019 growing season was remarkably dry, and cool conditions during flowering and fruit set led to low yields in the Adelaide Hills. Fortunately, warm, dry conditions in summer and the mild dry autumn created ideal ripening conditions... allowing our vines to ripen a small but exceptional crop. The fruit – intensely flavoured and beautifully structured – was hand harvested across 25–28 March. Bunches were destemmed (with minimal crushing) into small open fermenters. Gentle hand plunging and moderate temperatures preserved fruit purity and freshness. After 13 days on skins, the wine was pressed off in our basket press, and racked into French oak barriques (54% new). After 15 months in oak the wine was bottled in Sept 2020.

Tasting Notes

Very deep magenta-red with a purple-ruby hue. Complex and expressive aromas of raspberry, black plum, cherry, spice, white pepper, and toasty, cedary oak. These lead on to flavours of vibrant black cherry, plum, and blackberry deliver rich fruit sweetness, which are seamlessly joined by oak-driven notes of cedar, incense, and spice. The wine's tannin structure is prominent yet silky, giving both presence and finesse. We believe this is the most exceptional Shiraz we've made from our vineyard and we look forward to seeing how its aroma, flavour, and structure evolve over the next 20+ years.

Serving Suggestions

Try with richly flavoured dishes – slow-roasted lamb with rosemary, grilled beef, or duck with cherry or plum glaze. Also excellent with earthy vegetarian fare such as mushroom risotto or lentil ragu, and is an excellent match with aged cheeses like clothbound cheddar or firm, nutty styles such as Comté. Serve at 16–18 °C

Awards and Reviews

Gold medal, National Wine Show of Australia 2025. **Gold medal**, Adelaide Hills Wine Show 2022.

Exceptional might seem a little brave in the naming but it really is quite something. Rich, intense, concentrated with dark fruits and aromatic black pepper, delightfully fine tannins and flavours that echo forever. Wondrous Wines of 2022, Tony Love, tonylove.com.au. *A flavorful and spicy shiraz with blackcurrants, licorice, cloves and chai on the nose. Medium to full body with creamy tannins. Plush and silky with pretty sweet spice to close. Drink now or hold.* 93 points. James Suckling, October 2022. Silver Medal Adelaide Hills Wine Show 2020.