



HONEY MOON VINEYARD

Honey Moon Vineyard Adelaide Hills Shiraz 2021

Single vineyard | cool climate shiraz

A cool and refreshing shiraz with plenty of flavour and velvety tannins, grown on the elevated slopes of Echunga (410–420m). The vineyard has a north- and east-facing aspect, with light brown alluvial loam over ironstone clay. Planted in late 2003/early 2004 using massale (field) selections, the cuttings were sourced from two South Australian vineyards known for their spicy shiraz. Based on heat summation data, the site's cool-climate profile sits between the Côte Rôtie and Burgundy regions of France.

Grapes and winemaking

100% Shiraz. The 2020–2021 growing season was the coolest in the past decade. Several good rain periods in late January and early February helped vines build flavour in the grapes. Cool weather slowed the final stages of ripening, setting the scene for excellent flavour development and freshness. Harvest dates for dry reds in the region were reminiscent of the 1980 and '90s – much later than in recent years.

The fruit was hand harvested on 4 April 2021. 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 (25% new). After 15 months in oak the wine was bottled in October 2022.

Tasting Notes

Deep ruby with a vibrant purple hue. Aromas of blackberries and ripe cherries are interwoven with white pepper and hints of allspice. Spicy with intense fruit sweetness on entry, the flavours are framed by substantial velvety tannins and balanced with refreshing acidity – the wine's cool climate origins shining through, bringing an overall impression of finesse and vitality. A lovely cool climate Shiraz that will continue to evolve beautifully over the next 15 or more years.

Serving Suggestions

This wine pairs well with medium to robust dishes—roasts, grilled meats, duck, or richly flavoured pasta sauces and paella. It's also an excellent match for earthy vegetarian fare like mushroom risotto or lentil ragù. Aged cheeses make a fine companion too: try mature cheddar, or firm, nutty styles such as Comté, Gruyère, or Manchego. Serve at 16–18 °C

Awards/reviews

Silver, Rutherglen Wine Show, 2024.