



HONEY MOON VINEYARD

Honey Moon Vineyard Shiraz special vertical (2016, 2017 and 2018)

Echunga | Adelaide Hills | Single Vineyard | Cool Climate

This three-vintage vertical showcases shiraz from our vineyard, which was planted in late 2003/early 2004 with cuttings from two South Australian vineyards known for their spicy shiraz characters.

The vineyard sits at 410–420m elevation on a north- and east-facing slope, with light brown loam over ironstone clay. The site's cool-climate profile – based on heat summation data – sits between the Côte Rôtie and Burgundy regions of France.

Each of these seasons brought different challenges and opportunities in the vineyard and winery. The result? A trio of wines that speak to vintage variation, while staying true to our style: cool-climate shiraz with freshness, elegance, and finesse. Time in oak (and use of new and seasoned barrels), and bottle maturation, has further shaped each wine's expression. Vive la différence.

Growing season conditions

2016: A warm vintage. Warm, dry spring; most of summer warm and dry; March temperatures well above long term averages; we chilled the grapes prior to processing.

2017: A cool vintage. Wet and cold spring; summer and autumn dry and cool.

2018: A mild vintage. Wet and cold spring; summer and autumn dry and mild.

Winemaking

Winemaking is hands-on: grapes are hand-harvested and fermented in small open fermenters, hand-plunged, basket pressed, and matured in French oak.

Timelines

2016: Harvested 11 March 2016; in barrel (29% new French oak) for 26 months; bottled August 2018; cellared under our control in constant and cool conditions since then – i.e. 7y 10m (as at June 2025).

2017: Harvested 27 April 2017; in barrel (100% seasoned French oak) for 20 months; bottled February 2019; ditto 6y 4m in cellar

2018: Harvested 4 April 2018; in barrel (44% new French oak) for 23 months; bottled April 2020; ditto 5y 2m in cellar

Serving

Ideal temperature for serving – 16–18 degrees Celsius.

Tasting Notes

Over page.

2016: *Appearance:* Bright magenta red with a crimson hue.

Aroma: Let it breathe a little, then layers unfold: raspberry, plum, cherry, white pepper, spice, roasted nuts, and cedary oak.

Palate: Black cherry, plum and blackberry provide rich fruit sweetness, with vanilla, dark chocolate and cedar adding richness and flavour length. Balanced by refreshing acidity and citrus-oak notes. Substantial tannins support a wine built for slow ageing – expressive now, with the potential for at least a further 10+years ageing.

2017: *Appearance:* Bright magenta red with a purple ruby hue.

Aroma: Fresh and vibrant raspberry and sweet spices mingle with pepper and cedary oak notes.

Palate: Raspberry, blueberry, and cherry contribute a pleasant fruit sweetness that is balanced by lively acidity and nutty oak flavours. These flavours, while of medium intensity, are complex and persistent.

A lighter, vibrant expression from a cool vintage. While delicious now, the fruit purity, acid and tannin structure will see this wine mature and gain complexity in the bottle for at least another 6 to 10 years.

2018: *Appearance:* Very deep magenta red with a vibrant ruby hue.

Aroma: Intense and layered – raspberry, plum, cherry, spice, white pepper, and toasty cedary oak.

Palate: Lead by ripe black cherry, plum, and blackberry, with subtle sweet, spicy and smokey oak – the palate is long and intense...and nicely framed by the velvety tannin structure. Elegant, complex and smooth. A great cool climate Shiraz that will continue to evolve gracefully over the next 15 or more years.

Enjoy!

Jane and Hylton

Honey Moon Vineyard
June 2025