



La Lune

MOUNT BENSON



LA LUNE
Rosé de Syrah 2009
MOUNT BENSON

The La Lune range showcases wines which express true regionality and varietal distinctiveness with each vintage.

A challenging 2009 vintage due to early rain and cool temperatures throughout vintage meant our biodynamic berries ripened extremely slowly, contributing to gentle and even ripening. The fruit for this rosé was picked earlier than those shiraz blocks marked for red wine production, meaning the fruit was harvested at the perfect maturity, ripeness and acidity levels to produce a dry, refreshing style of rosé. The berries were whole punch pressed allowing very limited contact with skins to achieving a bright ruby-red colour.

This shiraz rosé exhibits a delicate mix of Turkish delight, cherry confectionary and almond nougat on the nose, while the palate is light-bodied and refreshing, with natural shiraz fruit sweetness and a lingering finish.

Alcohol/Volume
13.0%

Peak drinking
Now – 2009

Serving suggestion
Butter chicken



LA LUNE
Semillon Sauvignon Blanc 2008
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The 2008 vintage was a vintage of extremes, with record breaking temperatures in March following on from a cooler-than average February, allowing for gentle ripening. With virtually no rainfall leading up to harvest, grapes arrived in excellent condition. Hand-picked fruit was used in the making of this blend, comprising of 55% semillon and 45% sauvignon blanc and produced with components of natural yeast and high solids fermentation. 70% of the blend was aged on lees with minimal sulphur, and true to the traditional style, 100% of the sauvignon blanc component was fermented in new French barriques while the semillon was put into older barriques.

The nose is a complex blend of citrus and herbaceousness with notes of honey and hay. The palate exhibits good natural acidity and toasty vanillan oak making for a great old-world style savoury finish.

Alcohol/Volume
13.5%

Peak drinking
Now – 2011

Serving suggestion
Vegetable risotto

Medal winner at the 2009 Australia New Zealand Organic Wine Show



LA LUNE
Cabernet Sauvignon 2006
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2006 provided ideal conditions for excellent fruit production, delivering low to medium yields, and produced wines displaying warm and well-balanced fruit characters. Minimal intervention was key in the production of this complex, layered style of cabernet. 50% of fermentation was performed in open top concrete tanks while the other 50% was fermented in static tanks before spending 18 months in French barriques. A light egg white fining was performed prior to bottling. Production is limited to around 250 cases or 10 barriques.

With an earthy and quintessential cabernet nose, the aroma comprises hints of blackberry, tobacco leaves and cassis, while the palate is structured and elegant displaying tight, fine tannins.

Alcohol/Volume
13.0%

Peak drinking
Now – 2016

Serving suggestion
Cajun lamb backstrap fillets

**"Unmistakable blackcurrent and elderberry aromas, just a touch of violet and cigar-like herbals and spice...a great sense of varietal truth... 93 points."
*Tony Love, Adelaide Advertiser, 4 June 2008***



LA LUNE
Shiraz 2006
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2006 provided ideal conditions for excellent fruit production, delivering low to medium yields, and produced wines displaying warm and well-balanced fruit characters. The wine was fermented in open top concrete tanks with minimal winemaking intervention and hand plunged twice daily, before extended maceration on skins for two weeks. It was matured in new French oak barriques for two years. Production is limited to around 250 dozen or ten barriques.

Aromas of dark fruits and spice are complemented by hints of black and white pepper, while the palate is supple and spicy with a dry lingering finish.

Alcohol/Volume
14.0%

Peak drinking
Now – 2016

Serving suggestion
Pork fillet with apricot glaze

"...(a) spicy, hearty, lively Hermitage-style shiraz with its volume jigger on full blast... Eminently sensible, utterly delicious... 93 points."
Philip White, *Adelaide Independent Weekly*, 13 June 2008