

PLACE

Sand Road, McLaren Vale. Growers Richard and Malcolm Leask. The Sand Road Aglianico is a small block, 0.8 hectares, planted in 2008, Richter 110 rootstock, MAT2 clone. Geology is Christies Beach Formation, alluvial fan of sand, clay and gravel. The soil here is red alluvial clay with some small pebbled sandstone deposits from the nearby creek. Aglianico is a Southern Italian black grape variety, well suited to the warm maritime climate of McLaren Vale. It is late ripening and generally has firm tannins and fresh acidity, making elegant wines. Our last picked block of the year, there is normally quite a celebration once the Aglianico is in the shed.

VITICULTURE

A healthy 2016 winter and plenty of spring rains set the vines up very well. Flowering was quite late, which meant a delayed start to harvest, and long, even ripening periods. It was very dry from February to April, with only a few millimetres of rain. However, days were mild with a lot of cool nights, we had to be patient for the last bits of fruit to ripen. Overall, a very pleasant vintage with minimal disease pressure and above average crop levels. Almost an "old school" vintage, allowing for good picking decision making, depending on what style for each variety we wanted to make. Generally, we went for fragrance and juicy fruit, not richness. In the winery, it was relaxed so we were able to add character through extended fermentation and gentle extraction.

SENSORY

COLOUR: Scarlet red, with bright red hue.

AROMA: Red plum, strawberry mint, ferrous notes.

PALATE: Cherries and liquorice, blackberry fruit with white pepper spice and Italian garden herbs, salted olives, a stony edge to the tannins. A wild ride, flavour rushes and lingers, savoury with refreshing length.

◆ VEGAN FRIENDLY WINE ◆

◆ HITHERANDYON.COM.AU ◆



2017

AGLIANICO
McLAREN VALE, S.A.

100% Aglianico

WINEMAKING

The fruit was hand-picked, bunch sorted and delivered to the winery April 24, gently de-stemmed and crushed to a 4 tonne open top stainless fermenter, we aimed for about 10% whole berries and used 10% whole bunch in ferment. Cold soak took place for 2 days, wild yeast, primary fermentation took place for 12 days, then 2 days post fermentation maceration to help soften tannins a little more.

Once the wine was dry, it was pressed to 4-5 year French 400 litre Puncheons (50%) and 6-7 year old French barriques (50%). After 12 months the wine was racked off lees and returned to the same oak for a further 13 months of maturation. Following screen filtration, bottling took place on August 30, 2019. This wine is sealed under Stelvin screw cap.

FOOD MATCH

Artichoke and parmigiano risotto, finished in oven, serve with spring peas, feta, chives and mint.

CELLARING

Now to 2030, medium bodied wine with high natural acid.

WINE ANALYSIS

Alcohol 14.0% ~ pH 3.4 ~ Total acidity 6.8 g/L