

PLACE

Home Vineyard, Sand Road, McLaren Vale. Growers Richard and Malcolm Leask. The Malbec (0.6 hectare) was established in 2014, Richter 110 rootstock, planted as rootlings. It is hand spur pruned, two-wire vertical, single cordon. Geology sub region is McLaren Alluvium, Christies Beach Formation. The soil here is red-brown loam, overlain by silty clay, sand and gravel. This is just our second vintage of 100% Malbec, the variety is looking very promising here.

VITICULTURE

In the 2017 winter we received rainfall that was slightly above average. Bud burst fell in the middle of September, later compared to the recent warm vintages. Warm spring weather conditions pushed grapevine development and helped make up time from budburst to flowering. A very warm Summer resulted in above average daytime and night time temperatures. There was only 6mm of rain in January and 5mm in February. Several heatwave events were reported during summer 2017-18 particularly during January 2018. Then, as vintage commenced in late February and into early Autumn, growing conditions got milder and it actually was quite a relaxed and balanced vintage. While total tonnages were down for the season, compared to a wet and fertile 2017, we are very happy with the quality so far.

SENSORY

COLOUR: Dark red, glazed cherry.

AROMA: Roasted beetroot, chorizo, liquorice, salt bush.

PALATE: Satsuma plum, salted meats, smoked nuts, blood oranges, blackberry. Really interesting! Dark fruited but soft and laid back, soil and earth feeling, like from the land. Medium bodied and attractive, good for sharing and food friendly.

VEGAN FRIENDLY WINE

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2018

MALBEC
McLAREN VALE, S.A.

100% Malbec

WINEMAKING

The Malbec fruit was hand-picked and delivered to the winery March 16, gently de-stemmed and crushed to 2 x 2 tonne open top fermenters. Once fermentation had commenced the must was gently pumped over 2 times every 24 hours and kept between 22-26 degrees. Primary fermentation took place for 14 days. Once the wine was dry, it was pressed to tank where the free run juice and pressings were combined, then transferred to 4-5 year old French hogsheads. After 10 months of oak maturation the wine was racked off lees, to tank just prior to bottling. Following micro screen filtration, bottling took place at the winery on March 7, 2019. 527 six packs produced. Sealed under Stelvin screw cap.

FOOD MATCH

Slow cooked Rabbit stew with oven roasted vegetables, aged Parmigiano Reggiano.

CELLARING

Drink up until 2025.

WINE ANALYSIS

ALC 14.5% ~ pH 3.5 ~ TA g/L 6.6