

## PLACE

Sand Road, McLaren Vale. Growers Richard and Malcolm Leask. We planted our first block of Carignan in 2014, only a small patch of .53 Ha. Geology is Christies Beach Formation, which consists of alluvial sand, silty clay and gravel lenses. The first two vintages in 2017 and 2018, we used exclusively for Rose. So, this 2019 vintage is our first 100% Carignan made for table wine. Carignan is originally from Spain, (known as Mazuelo) a black variety which can be high in tannins and acid, and makes fine wine from old vines. As is our way however, with young vines we prefer to make a young, fun, and bright style which is very light for easy drinking, even chilled.

## VITICULTURE

2018 Winter rainfall was close to average, and we had good soil moisture leading into Spring. We had a slower start to the season in Spring, with budburst later than normal. Spring time rainfall was then lower than average, it was warmer, and we also had a very damaging storm in late Spring, overall these factors resulting in a lower yield expectation. The challenges continued in Summer, with hot conditions, 24 days over 35 degrees Celsius, including our hottest day on record on January 24.

## SENSORY

**COLOUR:** Bright cherry red.

**AROMA:** Summer berries, Malt & toffee biscuits, woody-gum, stoke character.

**PALATE:** Super fruity wine with some real personality. The berries (raspberry, blueberry, mulberry) are juicy and bring pep. Licorice and dried herbs (laurel and thyme) add a savory nip, and there is some sweetness of lollies, balanced out with pink lady apple like acidity. It has quite a soft, lovely lingering finish, young tannins, refreshing, spring/summer type red.

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2019

**C A R I G N A N**  
**M c L A R E N V A L E , S . A .**

100% Carignan

Disease pressure was very low as a result, while the need for careful water application was very important. Harvest was dry, picking was compressed, the fruit was good quality but not much of it! Our late season Mediterranean varieties fared very well, with much better balance and good yield. One of the hardest vintages in living memory, but this brought the best out of our farming experience and team work.

## WINEMAKING

We handpicked early for this variety, March 21, as the fruit was very tasty in the vineyard, even at low baume and we liked the crunch and freshness of it. Upon receiving at the winery the fruit was gently de-stemmed, and we aimed for 80% whole berries in the ferment. Our aim was to make a “free” style without any additions. Cold soaked for two days, then traditional open fermentation for 10 days. Gently pressed to tank with free run juice and pressings combined. Transferred to 2 year old French Oak puncheons for 10 months then screen filtered ready for bottle. Bottled on September 27, 2019 sealed under Stelvin screwcap. 500 six packs only.

## FOOD MATCH

Pipi's in Romesco sauce, served with garden peas, dill.  
Cherry and Chocolate ganache cake on a crumbled biscuits base, served cool. Serve the Carignan chilled down to 14-16 degrees.

## CELLARING

This wine is made to be consumed now.

## WINE ANALYSIS

Alcohol 13.3% ~ pH 3.5 ~ Total acidity 6.5g/L

## VEGAN FRIENDLY WINE