

PLACE

Sand Road & Hunt Road, McLaren Vale. Growers Richard and Malcolm Leask. Geology is Christies Beach Formation, which consists of alluvial sand, silty clay and gravel lenses. Grenache for this wine was planted in 2009, 1.1 Ha, single wire trellis. Touriga Nacional was planted in 2015. Both young blocks for us, which suits this type of laid back wine style, but with good depth of fruit.

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. 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, brought the best out of our farming experience and team work.

SENSORY

COLOUR: Magenta, bright purple hue.

AROMA: Red and black cherries, rose petals, root spices, fresh pottery, clay.

PALATE: Strawberry pie, bakewell tart, cranberry, star anise, juicy, attractive and charming. Flavours and scents burst from the glass, supple tannins, flowing length. The finish has a subtle soil and vineyard feel, like fruit off the vine. Delicious.

VEGAN FRIENDLY WINE

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2019

GRENACHE TOURIGA McLAREN VALE, S.A.

Grenache 70% ~ Touriga Nacional 30%

WINEMAKING

This was a really fun wine to make for us, using a field blend approach. Both blocks were hand-picked together on the same day, March 9. Delivered to the winery where it was then gently de-stemmed and crushed into open top fermenters, we aimed for 75% whole berries. A cold soak took place for 2 days, then fermentation was for 10 days, with hand plunging taking place 2 times per day, 2 days post maceration, then lightly pressed to tank where the free run juice and around 50% of the pressings were combined. At this time, we also drained off some juice to help make our 2019 Rose as well, making this wine a little more concentrated. Once the wine was dry, 100% was sent to 3-4 year old French oak puncheons, and 50% was kept in stainless. All for a total of 6 months only, the process aimed to retain vineyard and fruit freshness. A light screen filtration, then bottling; completing the process on October, 2019 and sealed under Stelvin screw cap.

FOOD MATCH

Margherita Pizza. Or pasta with chargrilled Mediterranean vegetables, basil and garlic, tomato sauce. Any share food you like really!

CELLARING

This wine is made to be consumed now.

WINE ANALYSIS

Alcohol 14.5% ~ pH 3.5 ~ Total acidity 6.2g/L