

PLACE

Home Vineyard, Sand Road, McLaren Vale. Growers Margaret Leask, Richard and Malcolm Leask. The Sand Road Nero d'Avola is a small block, 1.1 hectares, planted in 2010, on Richter 110 rootstock. 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. Nero d'Avola is Sicilia's most popular red wine variety, well suited to the warm maritime climate of McLaren Vale. It is later ripening and generally has higher tannins and fresh acidity, making wines with deep color and full body. This is our seventh vintage of Nero d'Avola, the follow up from our 2018 vintage which was Best Wine of Show, McLaren Vale Wine Show 2019.

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: Saturated colour of bright crimson, with dark purple rim.

AROMA: Blackberry, violets, black jubes – bright and fresh.

PALATE: Dark berry fruits, blood plums, some richness, supple tannins, with a subtle caramel oak flavor. Red earth provides a natural filter and carry for the bold fruit, succulent finish.

VEGAN FRIENDLY WINE

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2019

NERO D'AVOLA
McLAREN VALE, S.A.

100% Nero d'Avola

WINEMAKING

The fruit was handpicked in the early morning of April 5 and delivered to the winery where it was then gently de-stemmed and crushed into a 3 tonne open top concrete fermenter, aiming for 50% whole berries. A cold soak took place for 5 days, then fermentation was for 10 days, with gentle hand plunging taking place 2 times per day, then lightly pressed to tank where the free run juice and around 50% of the pressings were combined. Once the wine was dry, it was sent to 3-4 year old French oak puncheons, for a total of 12 months only, all of the process to retain vineyard and fruit freshness. A light screen filtration, (no fining) then bottling; completing the process on May 29th, 2020 and sealed under Stelvin screw cap. Vegan friendly wine.

FOOD MATCH

Meat: Chargrilled lamb chops with garlic, oregano and rosemary, served with baked spuds. Pasta: Tagliatelle with field mushrooms, good parmesan.

CELLARING

Drink up to 2025.

WINE ANALYSIS

Alcohol 14.5% ~ pH 3.4 ~ Total acidity 6.5g/L