

## 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

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:** Mid ruby red, pale hue.

**AROMA:** Red plum, tobacco leaf, aniseed, ferrous notes.

**PALATE:** Sour cherries and liquorice, thyme and sage leaves, a stony edge to the tannins. A wild ride, flavour rushes and lingers, savoury with refreshing length.

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2019

**AGLIANICO**  
McLAREN VALE, S.A.

100% Aglianico

## WINEMAKING

The fruit was hand-picked, bunch sorted and delivered to the winery April 10th, gently de-stemmed and to an 8 tonne open top round stainless fermenter, we aimed for about 40% whole berries and added 10% whole bunch in ferment. Cold soak took place for 2 days, primary fermentation took place for 10 days, then 2 days post fermentation maceration.

Once the wine was dry, we pressed to tank, adding 50% of pressings to the free run, then after two months, moved to 3-4 year old French 500 litre Puncheons. After 12 months, the wine was racked off lees and returned to the same oak for a further 12 months of maturation. Following screen filtration, bottling took place on June 11, 2021. This wine is sealed under Stelvin screw cap for long term ageing.

## FOOD MATCH

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

## CELLARING

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

## WINE ANALYSIS

Alcohol 13.5% ~ pH 3.3 ~ Total acidity 7.2g/L