

## PLACE

Home Vineyard, Sand Road, McLaren Vale. Growers Richard and Malcolm Leask. Total area under vine 0.56Ha. Grafted in 1981, onto Riesling rootstock, Heritage clone. It is hand spur pruned, single wire cordon. Geology is Christies Beach Formation, which consists of alluvial sand, silty clay and gravel lenses.

## VITICULTURE

We are heartened to share a positive outlook for the 2020 vintage. Dry weather conditions throughout the spring and summer months of 2019 resulted in careful management, alleviating the onset of stress in our vineyards. Harvest in McLaren Vale extended into early April. Yields for varieties ranged around 25%-35% lower than last season. During Winter and Spring, we recorded our lowest ever rainfall on record (since 1978) on our family properties, matched with higher average temperatures in Spring. This was the third year in a row of a dry season. The strong winds we experienced during flowering in late November - hot from the north and cold from the southeast - reduced potential yield for the vintage. Extremely hot weather in December then came to really make matters worse - we had nine days above 35 degrees celsius, leading to water and heat stress, some wilting and premature loss of leaves. Overall disease levels remained low due to the dry and warm, windy conditions. January actually saw a "second summer" come through with gradual reduction in daytime temperatures, followed by an even cooler February, including

## SENSORY

**COLOUR:** Pale straw, clear and bright.

**AROMA:** Jasmine, musk, fresh cut hay.

**PALATE:** Grapefruit, citrus blossom, lime juice, lemon barley. Finishes with a touch of chalk and talc. Clean, dry, refreshing and zesty, it's a "petit" white, great fun drinking.

◆ **VEGAN FRIENDLY WINE** ◆

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2020

**PETIT BLANC**

**McLAREN VALE, S.A.**

100% Muscat Blanc à Petits Grains

a tropical rain storm which really slowed veraison right down. The rate of ripening was slower than recent previous seasons.

This was beneficial to wine quality and good picking conditions. Natural acidity levels have remained high, Baume's tended to be higher than normal to get full flavour in the fruit. In the end, McLaren Vale was very lucky, and in particular we feel our regenerative farming approach really assisted above average results, in the toughest growing season we have ever experienced. This 2020 vintage was relentless, physical, painful...and out of that comes something special.

## WINEMAKING

The fruit was hand picked in the cool early morning of 28th February to preserve the delicate fruit characters and aromas, at 11 Baume. Upon receiving at the winery, the fruit was gently destemmed into the press, with 10% whole bunches added, where it was held on skins for 2 hours, Cremant style, to enhance the mid palate of the juice. The free run juice fraction was collected into stainless steel tank, where the gentlest of pressings were also combined. No preservatives were added during Winemaking. The juice was then settled and racked off solids and fermented at 12 to 15 degrees until dryness was achieved. Following 12 weeks maturation, the wine was cold stabilized and sterile filtered ready for bottle. Bottled on May 26, 2020, sealed under Stelvin screwcap.

## FOOD MATCH

As an aperitif; Coffin Bay oysters; Salt & pepper tofu; Passionfruit tart.

## CELLARING

This wine is made to be consumed now.

## WINE ANALYSIS

Alcohol 12.0% ~ pH 3.0 ~ Total acidity 6.2g/L ~  
Residual Sugar 2.8 g/L