

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. 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. 2020 was really quite different – we still picked Aglianico last, but we made it all into Rose! Our first 100% varietal Aglianico Rose, inspired by some excellent Australian Nebbiolo Rose's we have been tasting.

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 reduced potential yield for the vintage.

SENSORY

COLOUR: Salmon Pink, bright hue.

AROMA: Red cherry, white pepper, thyme.

PALATE: Cranberry, pomegranate and orange, tangy with some herbal bitterness, fine talc texture. A wild ride, flavour rushes and lingers, juicy with refreshing length and dry to finish.

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2020

ROSÉ
McLAREN VALE, S.A.

100% Aglianico

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 a tropical rain storm which really slowed veraison right down. In harvest, we experienced a long mild ripening period. 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, bunch sorted and delivered to the winery April 2, baume was 13 and acidity was 8.0 g/L. Gentle crushed, super-chilled and straight to press, 45 minutes on skins, then pressed off and transferred to a stainless-steel fermenter as must, kept cool, wild yeast, young wine left on lees for about 4 weeks until dry and then settled, cross-flowed and sterile filtered. We are really happy with this wine, true to variety with cherry, texture and acid structure, chewy grip with fruit forward appeal.

FOOD MATCH

Barramundi with shaved fennel and orange salad.

CELLARING

This wine is made to be consumed now.

WINE ANALYSIS

Alcohol 13.0% ~ pH 3.0 ~ Total acidity g/L 6.4