

PLACE

Corner of Hunt and Sand Road, Richard and Malcolm Leask. Block 1 Mataro is 0.85 hectares, established in 2008, own rootstock, G7V1 clone. Geology is Christies Beach Formation, alluvial fan of sand, clay and gravel. The soil here is reddish brown loam with some iron sandstone deposits from the nearby slopes and creek. This vineyard is certified sustainable by sustainable winegrowing Australia and regenerative agriculture managed.

VITICULTURE

Might as well say it straight up, 2021 was a sublime vintage in McLaren Vale, surely one of the best in a long time. Nature delivers good and bad, handing out vintage conditions without fear or favour and we make the most of what is delivered. It is just to cherish a vintage such as this, a reward for our farming endeavours we feel.

A wet start to Spring, the wettest since 2010, combined with warmer than average temperatures, improved conditions for vine growth and health, and pushed flowering through nicely. A mild start to Summer, with only a short heatwave in January, helped keep vines hydrated and berries full.

SENSORY

COLOUR: Dark purple, bright purple rim.

AROMA: Blackberry pastille, blackcurrant, lavender, almonds

PALATE: Dark forest fruits, violets, liquorice, star anise, eucalyptus, mocha, pepper, thyme, brown earth. An artisanal house red style; full of blackberry fruit, solid tannins, with good structure. Needs a big glass and some time open to reveal its savoury side.

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2021

MATARO
McLAREN VALE, S.A.

100% Mataro

Veraison was later than average, which contributed to a long ripening period. March and April were mild and dry, which slowed down harvest and allowed for full flavour development with excellent natural balance. It was a year for patience in picking and we had time and nice space in the winery.

WINEMAKING

The fruit was hand-picked and delivered to the winery on April 9, this was quite late in the season for optimum ripeness. Gently destemmed to a 4 tonne stainless open top fermenter, retaining whole berries, warmed to ferment over 2 days. Primary fermentation took place for 16 days, extended for a gentle maceration, only one pump over per day. Once the wine was dry, they were pressed to tank where the free run juice and all pressings were combined.

Then transferred to 4 to 5 year old French hogsheads, after 21 months in oak, the wine was bottled following screen filtration (no fining), on February 24, 2023. This wine is sealed under Neutrocork, a certified carbon neutral and vegan friendly wine.

FOOD MATCH

Squid ink paella with Spencer Gulf prawns, rye sourdough, garlic aioli, lemon.

CELLARING

Drink to 2030, big, full body.

WINE ANALYSIS

ALC 14.5% ~ pH 3.5 ~ TA g/L 6.5