

PLACE

We chose four separate blocks for this regional Shiraz. Breakneck Creek Elliott Block (planted 1994), Sand Road Block 3 (planted 2014) and McLaren Hills Block 4 Stock (planted 2001), Hillenvale Dashwood Block (planted 2018). These blocks are all in the Eastern foothills of McLaren Vale. Geology is Kurrajong Landslide, Talus Slope, Kurrajong Formation, and Burra Formation at Kangarilla. Our aim is for a cooler style of McLaren Vale Shiraz due to the heightened elevation and leaner, mineral soil profile of these sites, aided by the fresh maritime breezes from the Gulf Saint Vincent. All vineyards are certified sustainable by Sustainable Winegrowing Australia

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.

SENSORY

COLOUR: Dark purple, bright rim.

AROMA: Blue fruits, violets, clove, olives and smoked nuts.

PALATE: Mulberry, blueberry, choc-mint biscuits. Lush body, brisk and assertive, tension on the palate, fine length. Fruity tannin, cracked spice, toasty oak compliment the smooth delivery. Traditional McLaren Vale Shiraz flavor but with a modern, bright chord, kind of cool. A maritime, regional style, showing good individual personality from the medley of vineyard blocks, all flowing together with nice balance.

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2021

SHIRAZ

McLAREN VALE, S.A.

100% Shiraz

A mild start to Summer, with only a short heatwave in January, helped keep vines hydrated and berries full. 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 Shiraz fruit was picked in 4 lots, on March 2nd, March 12th, March 22nd, and April 12th (Hillenvale). Parcel's were made separately using traditional techniques until final blending, three blocks being 30% of the completed wine, and Hillenvale was 10% only. Once the wines finished fermentation in open stainless (8-10 days), they were pressed to tank where the free run juice and (50%) pressings were combined. Transferred to 3-4 year old French Oak puncheons for 8 months, then racked and the final blend was done, and 1 month in stainless to mesh before bottling. Following cross flow and screen filtration, the wine was bottled on February 1, 2022 sealed under Stelvin screwcap. Vegan friendly and certified Carbon Neutral wine.

FOOD MATCH

Lamb chops marinated with rosemary, olive oil and black pepper. Served with a basil dressing, grilled capsicum and zucchini, pink salt and cherry tomatoes.

CELLARING

Drink up until 2030.

WINE ANALYSIS

Alcohol 14.5% ~ pH 3.5 ~ Total acidity 6.5g/L