# HITHERANDYON.COM.AU

## PLACE

Sand Road, McLaren Vale. Growers Richard and Malcolm Leask. We planted our first block of Carignan in 2014, only a small patch of .53 Ha. Geology is Christies Beach Formation, which consists of alluvial sand, silty clay and gravel lenses. Certified Sustainable WineGrowing Australia vineyard. Carignan is originally from Spain, (known as Mazuelo) a black variety which can be high in tannins and acid, and makes fine wine from old vines.

## VITICULTURE

If you had one last vintage to call, this would be the one to dial up. You just had to trust the subtle confidence and peace of it, in all of the madness that was going on in the outside world. The primary reason was of course natures gift – an ideal growing season. Damp winter, calm spring, mild summer. Providing lovely conditions for fruit set, balanced ripening, relaxed canopies, and of course healthy soils, courtesy of our regenerative farming practices. Harvest was forty-two days of life on a loop – observe, walk, taste, decide, act, make. In the middle was an intense period, surely brought on by a magical full moon, some heat days everything spiked. We went for it, trying to harness all of that energy from the field into the ferments, which all started wild but happy.

# ◆ <u>SENSORY</u> ◆

COLOUR: Bright dark cherry red.

AROMA: Summer berries, Malt biscuits, woody-gum, stoke character

PALATE: Super fruity wine with some real character. The berries (raspberry, blueberry, mulberry) are juicy and brambly, liquorice and dried herbs (laurel and thyme) add a savory nip, and there is a jube sweetness but this is balanced out with fresh acidity and young tannins. It has quite a soft, lovely lingering finish, refreshing, spring/summer type red, we call it our "Caravan" wine.



This was when our diversity kicks in, especially around varieties and site micro-climates. We were able to pick off our blocks when we had space in the winery, but vitally, when the fruit was optimum - bright, crunchy, with ripe tannin and earth texture. It was an unreal combination, the flavour punch there

early, but at lower baume, and freaky natural acidity. There is freshness and tension in the wines now, poised to unfurl in the glass, however patience will also be a virtue, we

think the wines will mature elegantly. Finally, if we think about what live and breathe at Hither & Yon, it certainly was all about our soil and people. A beautiful environment and passionate team, blessed

# WINEMAKING

Carignan was our last picked red variety from McLaren Vale late in vintage, April 8, even though later in season, the fruit was very tasty in the vineyard, and we liked the crunch and freshness of it, retaining natural acidity. We hand-picked and made two batches from it, one a free run style with very little

skin contact, the other more traditional with whole berry juiciness and pressings. This wine is a combination of the two batches, bright and delicious, made in square open 4-tonne stainless steel fermenters, kept separate, then blended. Both ferments were for 14 days to get a nice silky texture, but still with gentle tannin extraction. Transferred to 3-4 year old French Oak puncheons for 6 months then screen filtered ready for bottle. Bottled on November 11th, 2022 sealed under Neutrocork premium. Vegan friendly wine.

## ◆ FOOD MATCH ◆

Pipi's in Romesco sauce, served with garden peas, dill. Dark chocolate and raspberry brownie tart. Drink now until 2027.

◆ <u>CELLARING</u> ◆

Drink now until 2027.

*♥INE ANALYSIS* 
 Alcohol 13.3% ~ pH 3.5 ~ Total acidity 6.5g/L

Re-generatively Grown, Carbon Neutral Wine made on Kaurna Land.