

## PLACE

Sand Road, McLaren Vale. Our Sand Road Grenache for this Rose is 1.1 hectares, planted in 2009, single wire cordon, hand spur pruned. 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.

Certified sustainable vineyard with Sustainable Winegrowing Australia.

Traditionally we have sold fruit from this block to another winery however this year it came out of contract so we snapped it back up for Hither & Yon, as we really love the fruit from here and super keen to make a Grenache Rose, so this is our first one!

## 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 nature's 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.

## SENSORY

**COLOUR:** Pink salmon, copper hue.

**AROMA:** Rosehip, tangerine, bitters, pink pepper.

**PALATE:** Crunchy, flowery red apple fruit, aperitif of orange slices and bitter herbs, tart and dry. There is a talc undertone to this wine coming from the calcareous, limestone rich soils that personify the maritime influence of McLaren Vale. Hints of sea spray and a crisp saline length, thirst slacking. Pretty and fun, delicious food friendly Rose.

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2022

# GRENACHE ROSE

McLAREN VALE, S.A.

100% Grenache

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

We picked twice in this block during vintage, one for this traditional Rose style, and then two weeks later for a soon to be released bunchy dry red Grenache. The fruit for Rose was hand-picked early morning, bunch sorted and delivered to the winery on March 4, baume was 12.7 and acidity was 6.4 g/L. Destemmed, straight to press, 30 minutes on skins, then pressed off, free run portion only and transferred to a stainless-steel fermenter kept cool, fermented at 10 degrees until dry and then settled, drained off, small portion off pressings added back in. Cross-flowed and sterile filtered, bottled on May 10, 2022.

Certified carbon neutral, vegan friendly wine.

## FOOD MATCH

Five spice pork belly, skin and bones removed, wok fried with celery and ginger, sesame seeds, lemon wedges to serve.

## CELLARING

Drink now style, but will be great till 2023.

## WINE ANALYSIS

Alcohol 13.2% ~ pH 3.02 ~ Total acidity 6.3g/L