

PLACE

Sand Road, McLaren Vale. Our Sand Road Grenache 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, half of the block made for Rose and half for this cool Grenache red.

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: Crimson red, clear hue and transparent.

AROMA: chocolate cherry cake, bergamot spice, red roses.

PALATE: Crunchy red apples, green frog jellies, dark choc biscuits, blood orange. Jolly and juicy, but with slippery long length, lingering whole mouth feel, bunchy, sappy tension. Refreshing, vin de soif style, by the sea, charming.

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2022

**SAND ROAD
GRENACHE**
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

The fruit for this wine was hand-picked early morning, bunch sorted and delivered to the winery on March 17, baume was 14.1, ta 7.2 g/L, pH 3.01. Destemmed, retained as many whole berries as possible. 20% whole bunch added to the 8 tonne round stainless fermenter, 8 days on skins, 22-24 degrees, 2 gentle pumpovers per day. We looked for good ripe tannins, we hand dug the skins and into the press, freerun and pressings separated. While still fermenting, we transferred into 5-6 year old French puncheons, where MLF took place. Racked off lees after 6 months into stainless. Cross-flowed and screen filtered, bottled on November 10, 2022. Certified carbon neutral, vegan friendly wine.

FOOD MATCH

Vegetable and cheese pasty from Willunga Bakery.

CELLARING

Drink now style but will be great to 2027.

WINE ANALYSIS

Alcohol 14.0% ~ pH 3.4 ~ Total acidity 6.2g/L