

PLACE

Home vineyard, Sand Road, McLaren Vale. These two blocks are side by side. 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. Touriga Nacional (0.85ha) was established in 2015. The Tempranillo (0.67ha) was established in 2017, and clone is 261. Both varieties hand spur pruned, two-wire vertical, single cordon. This is our second make of this wine, going for our own take on the classic Iberian Peninsula varieties. Certified Sustainable Winegrowing Australia vineyard and wine.

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, inky but with bright magenta hue.

AROMA: Pretty! Lavender, Bergamot, Earl grey tea. Musky plum, blueberry and rhubarb. Aniseed and hessian underneath.

PALATE: Raspberry liquorice with dark cherry and plum fruit, garden mint and sage. Delicious and juicy to start, subtle come-hither attractive, but reveals its natural side soon into the palate, quite firm, mineral and nicely savoury. Not too tough, but a bit wild for sure, thirst quenching, the two varieties playing in unison, friendly and coastal.



2022

TOURIGA TEMPRANILLO

McLAREN VALE, S.A.

60% Touriga Nacional 40% Tempranillo

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

Touriga fruit was picked March 31, Tempranillo March 3. Both batches were vinified individually but same technique.

Gently de-stemmed, 100% whole berry, 2 days cold soak, cultured yeast, open fermentation in 4T stainless steel (square) for 8-10 days, then 2 days fermentation post maceration. Free run juice to tank, dug out the must and keep pressing parcels separate (straight to barrel), then transferred free run to 3-4 year old French hogsheads for 5 months. We combined the free run and pressings into tank for 1 month before bottling. Screen filtration was used and no fining. Bottled on October 10, 2022 and sealed under Neutrocork premium, 448 dozen cases produced.

Vegan friendly and Carbon Neutral wine.

◆ FOOD MATCH ◆

Seafood stew of Pipi's, Prawns, Squid and Barra, with fennel, carrot, tomato passata, celery and garlic. Serve with toasted baguette, parsley, mint and lemon wedges.

◆ CELLARING ◆

Refreshing now, drink up until 2027.

◆ WINE ANALYSIS ◆

Alcohol 14% ~ pH 3.5 ~ Total acidity 6.2g/L

Re-regeneratively Grown, Carbon Neutral Wine
made on Kurna Land.