PLACE

For the first time, we have blended two Tempranillo blocks to make this wine. Hunt Road Vineyard, McLaren Vale. The Tempranillo (3.2 hectares) was established in 2010, and clones are D5V12/13. Geology sub region is Kurrajong landslide, Talus Slope, Kurrajong Formation. The soil here is reddish brown clay with breccia containing quartzite and siltstone from the nearby westerly sloping foothills. Home vineyard, Sand Road, McLaren Vale. The Tempranillo (0.67ha) here was established in 2017, and clone is 261. 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.

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.

◆ SENSORY ◆

COLOUR: Bright purple with purple hue.

AROMA: Blueberry, violets, leafy herbs, dusty roads.

PALATE: Dark forest berries, cooling and inviting. Bold, vivacious, medium body, a lot of pizzazz! Dash of clove spice, nice glide and black cherry fruitiness carries the wine forward. Smooth and bright, juicy with a long band of purple fruit flavor, carried with energy by the tautly fitted frame of tannins.

◆ HITHERANDYON.COM.AU



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

Hunt Road fruit was picked March 3, Tempranillo March 10. Both batches were vinified individually but same technique. Gently de-stemmed, 100% whole berry, 2 days cold soak, wild yeast, open fermentation in 5T 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 of both parcels into tank for 1 month before bottling. Screen filtration was used and no fining. Bottled on October 7, 2022 and sealed under Neutrocork premium, 582 cases produced. Vegan friendly. Kaurna Country.

◆ FOOD MATCH ◆

Mexican is a great match for Tempranillo, mix it up with different types of soft shell Tortillas filled with prawns or pork with tomato salsa, goats cheese, fresh leaves, squeeze of lime, hot sauce.

◆ <u>CELLARING</u> ◆ Drink up to 2027.

◆ WINE ANALYSIS ◆

Alcohol 13.0% ~ pH 3.6 ~ Total acidity 6.1g/L

2022

TEMPRANILLO MCLAREN VALE, S.A.

100% Tempranillo