

PLACE

Home Vineyard, Sand Road, McLaren Vale. Growers Richard and Malcolm Leask. Certified Sustainable Winegrowing Australia vineyard. Our Montepulciano is on 0.8 hectares, planted in 2018, on own roots. Geology is Christies Beach Formation, alluvial fan of sand, clay and gravel. The soil here is red loam with some small, pebbled sandstone deposits from the nearby creek. Montepulciano is a central Italian, red wine variety, well suited to the warm maritime climate of McLaren Vale, late ripening with deep colour and robust tannins. This is our first 100% Montepulciano and the journey has been worth it!

VINTAGE

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: Deep purple, dark hue.

AROMA: Dark cherry, red plums, liquorice and black jelly beans.

PALATE: Blackberries, amaro herbs, cola flavours. Savoury, bramble mouthfeel, which is medium bodied, but powerful to the point, kind of rugged, grapey, off the vine natural feel.

HITHERANDYON.COM.AU



2022

MONTEPULCIANO

McLAREN VALE, S.A.

100% Montepulciano

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

Hand picked on 31st March 2022, just two tonnes. Cold soaked then wild fermented in a round concrete round open fermenter, concentrating on a gentle whole berry goodness for 16 days, only one hand plunge daily to not over extract the tannins. Then lightly pressed to tank free run juice only, must dug out and pressed separately into old oak. Once the wine was dry, it was sent to 5-6 year old French oak puncheons, for 11 months, a small amount of pressings added back in for some tension in the palate. A screen filtration, then bottling; completing the process on 3rd April, 2023 and sealed under Neutrocork premium. Certified carbon neutral, vegan friendly wine.

FOOD MATCH

Greens pie; cheddar shortcrust pastry with leafy greens, Cavolo nero, silverbeet, spinach, full fat ricotta, garlic and lemon. Shepherds pie; lamb mince, local potato's mashed, tomato sugo, peas, carrots, thyme, rosemary, slow cooked and add lots of parsley fresh from the garden to serve.

CELLARING

Drink up to 2027.

WINE ANALYSIS

Alcohol 14.0% ~ pH 3.4 ~ Total acidity 6.5g/L ~ Total SO₂ 65ppm