

PLACE

Stradz Block 1, Oakley Road Vineyard, McLaren Vale. Total block size 2.02 hectares. Established in 1990, Doradillo rootstock, 1127 clone, hand spur pruned, two wire vertical cordon. Terrane is Talus Slope, Geology is Kurrajong Formation. The soil here is reddish clay, breccia of siltstone and ironstone, underlain by North Maslin Sand. The site here is below the Westerly sloping foothills, influenced by gully winds, east-west orientation, and low yielding. We thought this was a special block of fruit in 2016, and decided to make a single site wine from it, hence putting the family name and crest on the bottle.

VITICULTURE

Winter saw us record generally average temperatures.

Overall, rainfall for winter was lower than average. At the end of winter an El Nino weather pattern was forecast. Spring conditions were very dry this year, following on from both a dry 2013 and 2014 spring as well, and disease pressure during early shoot growth was correspondingly low. The year ended very warm, with a heatwave during the middle of December. The second half of January saw thunderstorm activity and a strong cold front ended the month with milder conditions.

SENSORY

COLOUR: Inky ruby, dark purple hue.

AROMA: Morello cherry, hazelnut, satsuma plum.

PALATE: This wine has a savoury, mineral edge, providing structure for the concentration of dark forest fruit, bitter chocolate, brown earth, and leather. The ironstone is evident in the rustic tannins, oak imparting some softness and smoky overtones.

It is a complex style that will reward time in the cellar and decanting upon opening.

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LEASK SHIRAZ
McLAREN VALE, S.A.

100% Single Vineyard Shiraz

In February, despite a mostly dry month, McLaren Vale had double our average rainfall overall. This was due to one storm! Fortunately, this did not cause berry splitting or disease in our vineyards. The rest of vintage was mild and in general we received a good yield and really great flavour from all varieties, picking was not stressed. We feel very lucky, as it was a challenging year up until the rain event in February. McLaren Vale endured very well again!

WINEMAKING

The Shiraz fruit was hand picked on March 11, gently destemmed and crushed to 2 tonne open top fermenters. Once fermentation had commenced the must was pumped over 3-4 times every 24 hours.

During ferment the must was kept between 22-26 degrees. Primary fermentation took place for 14 days. Once the wine was dry, it was pressed to tank where the free run juice and pressings were combined. Then transferred to a mix of new (70%) and 3-4 year old (30%) French Oak 400 litre puncheons. After 7 months the wine was racked off lees and returned to the same oak for a further 11 months of maturation. The wines received a final racking before tasting, then screen filtered and bottled on 2 December 2017.

This wine is sealed under ND-Tech Cork.

FOOD MATCH

This is a bold wine so game food will serve it well. Roasted Venison with rosemary and thyme leaves, balsamic glaze, baked beetroots, green beans.

CELLARING

Drink up until 2030.

WINE ANALYSIS

Alcohol 14.5% ~ pH 3.5 ~ Total acidity 6.8 g/L