

PLACE

Sand Road, McLaren Vale. 0.8 hectares, planted in 2008, Richter 110 rootstock, MAT2 clone. Geology is Christies Beach Formation, alluvial fan of sand, clay, and gravel. The soil here is red alluvial clay with pebbled sandstone deposits from the nearby creek line. Certified sustainable vineyard with Sustainable Winegrowing Australia. Aglianico is a Southern Italian black grape variety, well suited to the warm maritime climate of McLaren Vale. It is late ripening and generally has firm tannins and fresh acidity, making elegant full bodied red wines. We pick the fruit for this Rosé early for a dry style, made traditionally, with the hallmarks of Aglianico herbs and savoury minerality.

VINTAGE

It was really a small miracle and with good luck, that a healthy harvest started in 2023. A very wet and cold winter and spring, indeed the wettest November and lowest solar radiation days of a growing season on our record, made for extremely challenging vineyard management and disease pressure conditions. The hard work and experience of our Leask Agri team, along with a lot of good humour, produced a balanced environment without vine stress, and an ideal amount of bunches. Regenerative agriculture was the key—grass cover, organic material, soil moisture, balance, and minimal inputs.

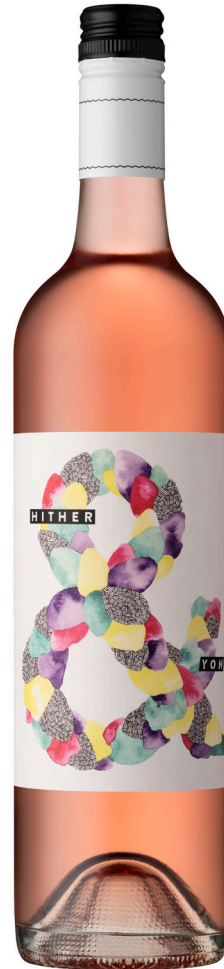
SENSORY

COLOUR: Pale pink, light copper, bright hue.

AROMA: Rose-hip, musk, blood orange, thyme.

PALATE: Watermelon, pink grapefruit, botanical bitters, cherry and pomegranate. Flavour rushes and lingers, savoury grip with saline freshness, mineral and dry, serious style but still ultimately delicious.

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2023

ROSE
MCLAREN VALE, S.A.

Aglianico 100%

A little daunting was the lateness of the season, however a lovely autumn, still warm enough for ripening but cool too, so the fruit was fresh and balanced, at lower Baume with natural acidity. The vineyards looked wonderful, vibrant canopies with good sized berries, crop was a wee bit light, adding to our confidence of a top quality vintage. After sixty-two days of the 2023 harvest 'loop' what was very clear was that we had a brilliant group of people to help us, producing unreal quality fruit and getting it all off spot on time, clean & fresh. Gentle handling, and the wines are happy and shining. Healthy environment, passionate people, growing better wines with a light footprint again in 2023, we look forward to sharing with you.

WINEMAKING

The fruit was hand-picked, bunch sorted and delivered to the winery on April 4, Baume was 12.7 and acidity was 8.9 g/L, 5 tonnes in total. Destemmed, straight to press, 180 minutes on skins, then pressed off and transferred to a stainless-steel fermenter as must, kept cool, juice left on lees for 30 days until dry and then settled, drained off. Cross-flowed and sterile filtered, bottled on October 5, 2023. Certified carbon neutral, vegan friendly wine.

FOOD MATCH

Coorong Mulloway with citrus beurre blanc, kestrel potatoes and green leaves.

CELLARING

Drink now style but will drink well for up to 3 years.

WINE ANALYSIS

ALC 12.5% ~ pH 3.3 ~ Total acidity 6.3g/L ~ Total SO₂ 62ppm