

PLACE

Home Vineyard, Sand Road, McLaren Vale. Total area under vine 0.74 Ha. Planted in 2019, own roots. Hand spur pruned, single wire cordon. Geology is Christies Beach Formation, which consists of alluvial sand, silty clay and gravel lenses. Certified sustainable vineyard with Sustainable Winegrowing Australia. Greco is a fine, aromatic, firm, late ripening white from Campania on the south coast of Italy, which we think is well suited to our environment. This is our second 100% varietal Greco, a lighter style than the first, but still packs a punch.

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, and soil moisture.

SENSORY

COLOUR: Golden straw, bright yellow hue.

AROMA: Straw, tangerine, white jasmine and caraway.

PALATE: Ginger, apple and pear, briny and waxy, grapefruit pith, fine tannin grip, limey acidity, saline and refreshing.

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2023

GRECO
M c L A R E N V A L E , S . A .

Greco 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 size 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

Fruit was hand-picked on 25th March, 4 tonnes in total. Whole bunch pressed, held on skins for 2 hours. Free run juice only was collected into stainless steel tank, fermented at 14 to 16 degrees, on fine lees, for 30 days. Once dry, transferred to old Chardonnay hogsheads and 10% through malolactic fermentation. Matured for 6 months, then sterile filtered, bottled on December 14, 2023, sealed under Neutrocork premium, 244 dozen produced. Certified carbon neutral, vegan friendly wine. Cross-flowed and sterile filtered, bottled on October 5, 2023. Certified carbon neutral, vegan friendly wine.

FOOD MATCH

Spaghettoni with olive oil, Goolwa pipis, and fresh parsley.

WINE ANALYSIS

ALC 13.0% ~ pH 3.0 ~ Total acidity 7.0g/L ~ Total SO₂ 74ppm