

PLACE

Hunt Road, McLaren Vale. Our Mataro for this Rose is on 2.05 hectares, planted in 1998 on own roots, G7V1 close, vsp trellis, hand spur pruned. Geology is Christies Beach Formation, alluvial fan of sand, clay and gravel. The soil here is red alluvial clay with some small pebbled sandstone deposits from the nearby creek.

Certified sustainable vineyard with Sustainable Winegrowing Australia. Traditionally we have sold fruit from this block to another winery however this year it came out of contract so we snapped it back up for Hither & Yon, as we really love the fruit from here and mad for Mataro Rose, so this is our first one!

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.

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.

SENSORY

COLOUR: Blush pink, pale but bright hue.

AROMA: Rosehip, tangerine, bitters, pink pepper.

PALATE: Crunchy, flowery red apple fruit, aperitif of orange slices and bitter herbs, cranberry juice, tart and dry. There is a powder and chalk undertone to this wine coming from the calcareous, limestone rich soils that personify the maritime influence of McLaren Vale. Hints of sea spray and a crisp saline length. Light and fine palate, delicious food friendly Rosé.

HITHERANDYON.COM.AU



2023

ROSÉ
McLAREN VALE, S.A.

100% Mataro

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

We were very patient with the fruit ripening, waiting for the chewy skins and the green pepper character of Mataro to soften, but still aiming for crunch and pucker. Picked in the morning of March 17 at 12.6 Baume, 6.2 ta, 3.4 pH. Upon receiving at the winery, the fruit was gently destemmed straight into the press, held on skins for 1 hour, the free run juice fraction into stainless steel tank, and the gentlest of pressings were also combined. The juice was then settled and racked off lees, wild fermented at a cool 15-16 degrees until dryness was achieved, taking 36 days. Following six week's maturation, the wine was cold stabilized and cross flowed, bottled on June 8, 2023, sealed under Stelvin screwcap. Certified carbon neutral and vegan friendly wine.

FOOD MATCH

Entrée of five spice pork belly, skin and bones removed, wok fried with celery and ginger, sesame seeds, lemon wedges to serve.

CELLARING

Drink now style but will be great to 2025.

WINE ANALYSIS

ALC 13.0% ~ pH 3.3 ~ Total acidity 6.1g/L ~ Total SO₂ 66ppm