

PLACE

Home Vineyard, Sand Road, McLaren Vale. Total area under vine 0.6 Ha. Grafted in 1981, onto Riesling rootstock, heritage clone. It is 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.

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: Pale straw, clear and bright.

AROMA: Jasmine, musk, alpine herbs, fresh cut hay.

PALATE: Grapefruit, cucumber, dill, lemon barley, tonic water. Clean, saline, briny, zesty, citrus fresh. Finishes long and cool with licks of talc and sea spray. Delicious, petit, fun!

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2023

PETIT BLANC

McLAREN VALE, S.A.

100% Muscat Blanc a' Petits Grains

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 the first of the 2023 harvest, hand-picked on the morning of 23rd February at 12.1 Baume, 7.8 ta, 3.1 pH, 3.58 tonnes only. Upon receiving at the winery, the fruit was gently destemmed straight into the press, where it was held on skins for 3 hours, to enhance the mid palate of the juice. The free run juice fraction was collected 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 30 days. Following nine week's maturation, the wine was cold stabilized and cross flowed, bottled on June 5, 2023, sealed under Stelvin screwcap. Certified carbon neutral and vegan friendly wine.

FOOD MATCH

Smoky Bay Oysters; salt & pepper Tofu; Almond frangipane and poached Pear tart.

WINE ANALYSIS

ALC 12.0% ~ pH 3.1 ~ Total acidity 6.5g/L ~ Total SO₂ 68ppm