

PLACE

Oakley Road Vineyard. Total block size 0.22 hectares. Planted as rootlings in 2020, single wire cordon trellis.

Terrane here is Talus Slope, Geology is Kurrajong Formation. The soil here is reddish clay, breccia of siltstone and ironstone, underlain by North Maslin Sand. The block here is below the westerly sloping foothills, influenced by gully winds, surrounded by natural creeks and trees. Certified Sustainable Winegrowing Australia vineyard. Vermentino is from Sardinia and Corsica in the west of Italy, where it is regarded as a clean, aromatic and saline variety. This is our first Vermentino, we decided to go for a fun, skin-contact, refreshing style.

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: Light, bright orange—amber.

AROMA: Clove and rum spices, orange botanicals.

PALATE: Citrus peel, tangerine, semolina, ginger slices, fine grip texture, saline and thirst quenching, tight and clean, elan!

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2023

VERMENTINO

McLAREN VALE, S.A.

Vermentino 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 in 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 ND 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

Hand-picked in the morning of 24th March at 11.3 baume, 7.9 ta, 3.3 pH, 1.42 tonnes of fruit. The fruit was gently destemmed straight into small stainless vats, ambient yeast, fermented as whole berries on skins for 14 days, and kept in a cool room to gently extract colour from the skins, spice from the seeds and flavour from the juice. The vats were drained directly into the press, and then the free run straight into old French hogsheads for 6 months. Bottled on October 4, 2023, sealed under Stelvin screwcap.

Certified carbon neutral and vegan friendly wine.

FOOD MATCH

Anything that makes you happy, like carrot and walnut cake!

WINE ANALYSIS

ALC 11.0% ~ pH 3.1 ~ Total acidity 5.7g/L ~ Total SO₂ 68ppm