

PLACE

Shiraz was established in 1990 on Oakley Road, a hidden gem site at the back of the vineyard in the fold of the eastern foothills of McLaren Vale and surrounded by a beautiful creek line of native vegetation. The geology here is the famed 'Kurrajong Formation' a hard clay sand, silica conglomerate of circa two million years epoch; this is highly regarded locally as a sub-region for fine McLaren Vale Shiraz.

The distinct feature of the vineyard is the rich red ironstone soil which provides a firm, long structure for the wine but also a mineral edge to the intense fruit. We aim to keep the wine elegant still despite the complexity and the balance is still approachable and gentle.

VINTAGE

Might as well say it straight up, 2021 was a sublime vintage in McLaren Vale, surely one of the best in a long time. Nature delivers good and bad, handing out vintage conditions without fear or favour and we make the most of what is delivered. It is just to cherish a vintage such as this, a reward for our farming endeavours we feel. A wet start to spring, the wettest since 2010, combined with warmer than average temperatures, improved conditions for vine growth and health, and pushed flowering through nicely.

SENSORY

COLOUR: A lovely, dark, purple stain in the glass.

AROMA: Olive tapenade, iodine and woody herb aromatics. There's plenty bubbling away here, quite evocative truffle and earth.

PALATE: Brooding but balanced flavours of satsuma plum and black cherry, there's also some fine dark chocolate and spiced oak adding texture and mouthfeel. The tannins have an obvious presence ensuring all that power is focused and the length is long, firm and serious.

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LEASK SHIRAZ

McLAREN VALE, S.A.

100% Single Vineyard Shiraz

A mild start to summer, with only a short heatwave in January, helped keep vines hydrated and berries full. Veraison was later than average, which contributed to a long ripening period. March and April were mild and dry, which slowed down harvest and allowed for full flavour development with excellent natural balance. It was a year for patience in picking and we had time and nice space in the winery.

WINEMAKING

The Shiraz fruit was hand-picked, bunch sorted on March 9, 2021, gently destemmed and crushed to a 3-tonne open-top concrete fermenter. Once fermentation had commenced the must was plunged over two times every 24 hours, for 16 days. Once the wine was dry, it was pressed to tank where the free-run juice and pressings were all combined. Then transferred to 1 year old French Oak 500 litre puncheons. After 9 months, the wine was racked off lees and returned to the same oak for a further 12 months of maturation. The wines received a final racking before being screen filtered and bottled in February 2023. This wine is sealed under Neutrocork Premium.

*Certified Sustainable Winegrowing Australia,
Certified Carbon Neutral (Climate Active)
Re-generatively farmed on Karna Country*

FOOD MATCH

Grass-fed black Angus beef, grilled sirloin steak sandwich. Ciabatta, olive tapenade, rosemary mayonnaise, roasted red capsicum, sliced mozzarella, and fresh rocket leaves.

CELLARING

Drink up until 2040.

WINE ANALYSIS

Alcohol 14.5% ~ pH 3.5 ~ Total acidity 6.5 g/L