

PLACE

Corner of Hunt and Sand Road, McLaren Vale. Growers Margaret Leask, Richard and Malcolm Leask. Grenache (60% of wine) was established in 1960, own rootstock, Heritage clone. It is hand spur pruned, two wire vertical, single cordon. Next to the Grenache is the Mataro (40% of wine) established in 2008, Petit Verdot rootstock, G7V1 clone. Geology is Christies Beach Formation, alluvial fan of sand, clay and gravel. The soil here is reddish brown loam with some iron sandstone deposits from the nearby slopes and creek.

VITICULTURE

The fast 2015 vintage was heavily influenced by the Spring of 2014, where we had early and rapid flowering. It was basically warm and dry after that—fortunately some heavy rains came towards the end of January; which freshened the vines back up again, while our cool breezy evenings in McLaren Vale kept the canopies nice and dry, and the fruit clean. Intense heat in February followed bringing on an early start to vintage and it did not abate, finishing 1 month earlier for us than last year, well before Easter. We think vintages like this highlight the health of our vineyards, and the ability to produce excellent quality fruit in very tough conditions. Generally the wines we made had higher acidity than normal, lighter in fruit richness, with lovely lifted floral and natural tannins to match. We are already seeing the benefit of brave picking decisions—the wines are drinking well early in their normal life cycle.

SENSORY

COLOUR: Brilliant purple, magenta hue.

AROMA: Raspberry, red rose petal perfume, forest floor.

PALATE: Summer berry fruits, velvet mouth feel with silky tannins. Raspberry chocolate bullets, zesty acidity, mouth watering and clean to finish.

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2015

**GRENACHE
MATARO**
McLAREN VALE, S.A.

60% Grenache ~ 40% Mataro

WINEMAKING

The fruit was hand picked and delivered to the winery on February 25 (Grenache) and March 12 (Mataro). It was then gently de-stemmed and cold crushed to 2 tonne open top fermenters, the varieties in separate batches. We aimed to retain at least 50% of whole berries, then gently warmed to ferment over 2 days. Once fermentation had commenced the must was gently pumped over 4 times every 24 hours. During ferment the must was kept between 22-26 degrees. Primary fermentation took place for 8 to 10 days. Once the wines were dry, they were pressed to tank where the free run juice and pressings were combined.

The Mataro was then transferred to 3 to 4 year old French oak where it underwent malolactic fermentation. The Grenache underwent the same process but in 5 to 6 year old French. After 6 months in Oak, we transferred both wines then co-blended in stainless, leaving for a period of 10 weeks. We believe this has harmoniously integrated the varieties so it is ready for youthful drinking soon after bottling. The wine was bottled at night following a micro screen filtration, on November 6 2015. This wine is sealed under Stelvin screwcap.

FOOD MATCH

Vegetarian rigatoni pasta with mushrooms, kale, basil, parmesan. Or our favourite, Veal Parmigiana with a crunchy leaf salad.

CELLARING

Very drinkable on release, will be interesting to see it develop for 3-5 years.

WINE ANALYSIS

Alcohol 14.2% ~ pH 3.5 ~ Total acidity 6.2 g/L