

PLACE

Home Vineyard, Sand Road, McLaren Vale. Total area under vine 0.74 Ha. Planted in 2019, own roots. Hand spur pruned, single wire cordon. Geology is Christies Beach Formation, which consists of alluvial sand, silty clay and gravel lenses. Certified Sustainable Winegrowing Australia vineyard. Greco is a fine, aromatic, firm, late-ripening white from Campania in the southwest coastal region of Italy. We think it is a variety well suited to our environment, with a lot of personality.

VINTAGE

An interesting growing and picking season, to say the least! A cooler, dry spring, through budburst, then a windy and cold flowering period, followed by a very wet start to summer, 10 times more than average rainfall over December and January. Then, 47 straight days without rain from January 26. We finished vintage 2024 after 45 days, from harvesting Petit Blanc on February 14 to Carignan on April 5. A compressed, full-tilt vintage, with some breathing room at the end, for good finishing of our bigger berry varieties. Amazing variety, 26 blocks of fruit harvested, with great thanks to our amazing Leask Agri crew, regeneratively farmed, sustainably grown, all picked on the moment.

SENSORY

COLOUR: Yellow straw, bright yellow hue.

AROMA: Tangerine, white jasmine and caraway, cashew nut.

PALATE: Ginger, apple and pear, briny and waxy, grapefruit pith, fine tannin grip, limey acidity, saline and savoury.

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2024

GRECO
M c L A R E N V A L E , S . A .

Greco 100%

We did get 5-6 days of high heat in the middle however and this impacted yield, the perfect storm at the night time. This harvest will be the tale of what was picked before (white, rosé, light red) and after that heat wave. As ever, a season defined by mother nature with a cool start, we thought it might go on forever, then a dry, hot middle which turned everything up, and a balanced finish around the full moon cycle of Easter. We are happy, and excited about the wines that have been crafted, still work to do in the winery to gently extract the complexity in the wines. The best part, working together as a family, and team to get it done, it was a hard one! The joys of farming and we can't wait to share the spoils with you.

WINEMAKING

Fruit was hand-picked on March 15, 5.5 tonnes in total, 12 Baume, 3.2pH, 9.3g/L Ta. Whole bunch pressed, held on skins for 2 hours. Free run juice only was collected into stainless steel tank, wild yeast fermented at 14 to 16 degrees, on fine lees, for 30 days. Once dry, transferred to old Chardonnay French oak 500L puncheons and then about 10% through malolactic fermentation. Matured for 4 months, then screen filtered, bottled on August 12, 2024, sealed under Stelvin screwcap, 244 dozen produced. Certified Sustainable Winegrowing Australia, and vegan-friendly wine.

FOOD MATCH

Spaghetti with mussels and harissa, almond pangrattato, fresh parsley, crusty bread, and a leafy salad.

WINE ANALYSIS

ALC 12.5% ~ pH 3.2 ~ Total acidity 6.7g/L ~ Total SO₂ 82ppm