

## PLACE

Home vineyard, Sand Road, McLaren Vale. These two blocks are side by side. 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. Touriga Nacional (0.85ha) was established in 2015. The Tempranillo (0.67ha) was established in 2017, 261 clone. Both varieties hand spur pruned, two-wire vertical, single-wire cordon. This is our third make of this wine, going for our own take on the classic Iberian Peninsula varieties. Regeneratively farmed, and Certified Sustainable Winegrowing Australia vineyard.

## 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.

## SENSORY

**COLOUR:** Intense (insane!) purple but with a bright magenta hue.

**AROMA:** Pretty! Lavender, Violet, Earl Grey tea. Musky plum, blueberry, and rhubarb.

**PALATE:** Blackberry and cherry, dark chocolate and liquorice, sarsaparilla, and sage. Delicious berry fruits and juicy to start, inky and earth core, toasted slightly salted nuts, then ferrous with silty tannin. Not too tough, but a bit wild for sure: rich, and lavish for the medium body, the two varieties playing in unison, coastal and refreshing.

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2023

**TOURIGA  
TEMPRANILLO**  
McLAREN VALE, S.A.

80% Touriga Nacional ~ 20% Tempranillo

The vineyards looked wonderful, vibrant canopies with good-sized berries, crop was a wee bit light, adding to our confidence of 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 and 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

Tempranillo fruit was picked on March 3rd, Touriga fruit was picked on April 5th. Both batches were vinified individually but same technique to show off the varietal characters. Gently de-stemmed, 100% whole berry, 2 days cold soak, wild yeast, open fermentation in 4T stainless steel (square) for 10-14 days (longer for Tempranillo), then 2 days fermentation post maceration. Free run juice to tank, dug out the must and kept pressing parcels separate (straight to barrel), then transferred free run to 4-5-year-old French 500L puncheons for 9 months. We combined the free run and pressings of both varieties into tank for 3 months before bottling. Cross flow filtered and bottled on May 9th, 2024, sealed under Stelvin.

## FOOD MATCH

Seafood stew of Pipsis, prawns, squid and barra, with fennel, carrot, tomato passata, celery and garlic. Serve with a toasted baguette, parsley, mint and lemon wedges.

## CELLARING

Drink with food now or cellar up to 2033.

## WINE ANALYSIS

ALC 14.0% ~ pH 3.5 ~ Total acidity 6.5g/L ~ Total SO<sub>2</sub> 78ppm