

PLACE

Home Vineyard, Sand Road, McLaren Vale, Shed Block. Total area under vine 2.0 Ha. Planted in 2009, own roots, this is our youngest planting of Grenache. 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 and grown under our own Regenerative Farming practices.

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 diversity, 26 blocks of fruit harvested, with great thanks to our amazing Leask Agri crew, regeneratively farmed, sustainably grown, all picked on the moment. We did get 5-6 days of high heat in the middle however and this impacted yield, the perfect storm at the night time.

SENSORY

COLOUR: Medium deep red, bright red rim.

AROMA: Red roses, wild mint, Earl grey, blood orange.

PALATE: Cranberry and wild raspberry, crunchy red apples, five spice. Juicy and vibrant palate, taut tannins pulling the fruit through over a silky profile. Medium body, refreshing bistro style of Grenache, can chill on a warm day.

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2024

**SAND ROAD
GRENACHE**
McLAREN VALE, S.A.

100% Grenache

This harvest will be the tale of what was picked before (whites, rosé, light reds) 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, 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, that's when it all makes a wee bit of sense.

WINEMAKING

Fruit was picked March 25, 18.44 tonnes. Whole berry ferment with 10% whole bunches in two round stainless steel open-top fermenters, ambient yeast fermentation at 18–20 degrees, for 16 days, one pump over a day. Once dry, transferred to 5-6 year-old French 400 and 500L puncheons, matured for 14 months with one rack and return over this period.

Cross flow filtered, bottled on August 22, 2025, sealed under screwcap, recycled lighter weight (415g) glass, 1415 dozen produced. Certified Sustainable Winegrowing Australia, and vegan friendly wine.

FOOD MATCH

Croque Monsieur of rye sourdough, smoked ham, gruyere, parmesan, Dijon mustard, toasted. Side salad with fresh rocket and Roma tomatoes, balsamic.

CELLARING

Drink now style but will be great to 2030.

WINE ANALYSIS

ALC 14.0% ~ pH 3.5 ~ Total Acidity 6.0g/L ~ Total SO₂ 97ppm