

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 vineyard with Sustainable Winegrowing Australia and grown under our Regenerative Farming practices.

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. 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.

SENSORY

COLOUR: Medium deep red, bright red rim.

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

PALATE: *Cranberry and cherry, red apples, crunchy with pepper and cinnamon spice. Taut and lean palate, sandy 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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2023

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

100% Grenache

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

Fruit was picked March 25, destemmed, whole berry, gently pressed over three hours. Free run juice into two round stainless steel open-top fermenters, ambient yeast fermentation at 18–20 degrees, for 14 days, only one pump over a day. Once dry, transferred to 4–5 year-old French 500L Puncheons, matured for 14 months with one rack and return over this period. Screen filtered, bottled on August 13, 2024, sealed under Stelvin screwcap, recycled lighter weight glass, 712 dozen produced. Certified carbon neutral, 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 2028.

WINE ANALYSIS

ALC 14.0% ~ pH 3.5 ~ Total Acidity 6.0g/L ~ Total SO₂ 87ppm