

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 to match.

VINTAGE

The growing season leading into the 2025 vintage was the warmest since 2003 and in the 10% of driest years we have had on record, basically we were in drought conditions. As a result, disease pressure was very low, and although the season was very warm and dry, there was no extreme or damaging heatwaves. We had a reasonably compressed vintage of 61 days from first to last picked fruit, and good crop levels, a record crush for us! The mix of our varieties and healthy canopies did benefit, we seemed to be later than most of the region, allowing for full flavor ripening in vineyard and extended fermentation time in the winery.

SENSORY

COLOUR: Bright yellow, straw gold hue.

AROMA: White jasmine and caraway, salted cashew nut, sourdough toast.

PALATE: Ginger, golden delicious apple and pear, briny and waxy, dukkah and honeysuckle, fine tannin grip, grapefruit acidity, saline and savoury.

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2025

GRECO
McLAREN VALE, S.A.

Greco 100%

This was our fifteenth harvest for Hither & Yon, experience did count, particularly around water and yield management, well done to our regenerative agriculture master, Richard Leask on an outstanding result in the toughest of years. We also feel that it was a reward for us on our ethos of embracing diversity, growing with the lightest footprint, and caring for our country for future generations.

WINEMAKING

Fruit was hand-picked on February 21, 7.1 tonnes in total, held on skins for 2 hours, whole bunch pressed. Free run juice only was collected into stainless steel tank, ambient yeast fermented at 14 to 16 degrees, on fine lees, for 30 days. Once dry, transferred to 5-6 year old ex Chardonnay French oak 500L puncheons and 2 puncheons went through malolactic fermentation. Matured in oak for 8 months, then bottled on 5th December 2025, sealed under Stelvin screwcap, 491 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 12.0% ~ pH 3.2 ~ Total acidity 7.5g/L
Total SO₂ 93ppm ~ Residual Sugar 0.8g/L