

PLACE

Hunt and Sand Road, McLaren Vale. Grenache (70%) was established in 1960, own rootstock, heritage clone. Hand spur pruned, two-wire vertical, single cordon. Mataro (30%) established in 2008, G7V1 clone. 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. 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. 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: Brilliant purple, magenta hue.

AROMA: Raspberry, red cherry, Amaro, pink peppercorns, red roses.

PALATE: Berry juicy fruits, lively mouthfeel, succulent. Orange zest, dark chocolate bullets, then ironstone and baked earth, briny and crunchy. Genuine power and length with good bones for ageing, al-dente tannins, complex but vibrant.

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2023

**GRENACHE
MATARO**
McLAREN VALE, S.A.

70% Grenache ~ 30% Mataro

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

The fruit was hand-picked and delivered to the winery, on March 25th for Grenache (7.5 tonnes), and April 12th for Mataro (3.6 tonnes) Gently de-stemmed and cold crushed to stainless open-top fermenters, the varieties in separate batches. We aimed to retain at least 80% of whole berries, keeping them cool, and then gently warmed to a wild yeast ferment over 2 days. Primary fermentation took place for 10 to 14 days (longer for Mataro). Once the wines were dry, they were pressed to tank where the free run juice and all pressings were combined. The Mataro was then transferred to 6-7-year-old French Oak 330L hogsheads, the Grenache to 4-5-year-old French oak 500L puncheons. After 8 months in Oak, we racked and transferred both wines and co-blended in stainless, leaving for a period of 2 months to mesh. The wine was bottled at night following a micro screen filtration, on April 30th, 2024. This wine is sealed under Stelvin screwcap. Certified Carbon Neutral, Certified Sustainable Winegrowing Australia, vegan-friendly wine.

FOOD MATCH

Very versatile with pasta. Meat: Spaghetti with pork meatballs in tomato sugo, olive oil. Vegetarian; field mushrooms with tube pasta, kale, basil, parmesan, or our favourite—Veal Parmigiana with a crunchy cos salad.

CELLARING

Drink now up to 2033.

WINE ANALYSIS

ALC 14.5% ~ pH 3.5 ~ Total acidity 6.4g/L ~ Total SO₂ 78ppm