

## PLACE

Oakley Road Vineyard. Total block size 0.22 hectares. Planted as rootlings in 2020, single wire cordon trellis. Terrane here is Talus Slope, Geology is Kurrajong Formation. The soil here is reddish clay, breccia of siltstone and ironstone, underlain by North Maslin Sand. The block here is below the westerly sloping foothills, influenced by gully winds, surrounded by natural creeks and trees. Certified Sustainable Winegrowing Australia vineyard. Vermentino is from Sardinia and Corsica in the West of Italy, where it is regarded as a clean, aromatic and saline variety. This is our second vintage of Vermentino, slightly toned back on skin contact this year for a yellow-golden colour and longer palate profile.

## 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 variety, 26 blocks of fruit harvested, with great thanks to our amazing Leask Agri crew, regeneratively farmed, sustainably grown, all picked on the moment.

## SENSORY

**COLOUR:** Light golden, clear, and bright.

**AROMA:** Vermouth, lemon balm, sea daisy.

**PALATE:** Citrus peel, quinine, passionfruit, lime zest, faint pine and crushed mint, fine chalky texture, saline slip, and thirst quenching.

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# VERMENTINO

McLAREN VALE, S.A.

100% Vermentino

We did get 5-6 days of high heat in the middle however and this impacted yield, the perfect storm at the night time. This harvest will be the tale of what was picked before (white, rose, light red) 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, and 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

Handpicked in the morning of March 9 at 10.6 Baume, 3.8 tonnes. The fruit was gently destemmed and crushed straight into small stainless vats, ambient yeast, on skins for 14 days, and kept in a cool room at 15 degrees for a gentler extraction.

The vats were drained directly into the press, then the free run and solids straight into old French hogsheads to naturally finish primary and secondary ferment, during three months in oak, the wine was lees stirred. Bottled on August 12, 2024, sealed under screwcap, 288 dozen produced, vegan friendly wine.

## FOOD MATCH

Fried eggs under soft herbs — coriander, fennel fronds, dill, parsley, and sourdough bread.

## WINE ANALYSIS

ALC 11.0% ~ pH 3.3 ~ Total acidity 5.7g/L ~ Total SO<sub>2</sub> 68ppm