
HITHER

&

YON

MCLAREN VALE, SOUTH AUSTRALIA

PASSION

We believe making wine is a pretty simple deed, if you just purely follow nature and work with it.
But just because something is simple doesn't mean you should not pay attention.

Our family motto is **"BY VIRTUE, I GROW"** - we don't want to be fashionable,
we just want to see what is possible.

Rooted in the love for our earth, our passion is to make wines that go down easy for how scarce they are.

Richard & Malcolm Leask





JOURNEY

We were bred into wine.

Firstly, of our birthplace in the Hunter Valley, and now, home is McLaren Vale after Mum & Dad acquired their first patch here in 1980.

Since then, together, we have been able to group a selection of vineyards spread across this wonderful region between hills & sea, under our own family estate.

In 2025, we will celebrate our 15th vintage as Hither & Yon.

We believe regenerative agriculture is our guiding philosophy. It is a dynamic holistic system which is down to earth, but also futurist. Minimal input focussed, not process or market driven.

This way of farming is a struggle. For us, this brings tension to our wine, we like to feel like they are on the “edge”.

Then, the way this releases in the glass is exciting, truly showing vineyard & variety expression.





Hither & Yon is a certified member of Sustainable Winegrowing Australia.

CERTIFIED SUSTAINABLE

GROWING, WINEMAKING & BUSINESS

WINE



2024
PETIT
ROUGE

2024
PETIT
BLANC

2024
FIANO

2024
VERMENTINO

2024
GRECO

2023
AGLIANICO
ROSÉ

2023
GRENACHE
MATARO

2022
SHIRAZ

2022
CABERNET

2024
NERO
D'AVOLA

2023
AGLIANICO

2023
SAND ROAD
GRENACHE

WINE



2022
MALBEC

2022
CARIGNAN

2022
GRENACHE
TOURIGA

2023
TOURIGA
TEMPRANILLO

2024
TEMPRANILLO

2024
MENCIA

2021
MATARO

2023
MONTEPULCIANO

2021
SYRAH

2024
PINOT
NOIR

2021
LEASK
SHIRAZ

2021
LEASK
GRENACHE

PURPOSE

1. Lightest footprint – lowest CO2 model for winegrowing, production, packaging and business.
2. Fit for the environment – we grow and harvest grape varieties that are future climate appropriate, sensitive to the vineyard site, and made in diverse easy-drinking wine styles.
3. Regenerative – we are principally focused on regenerative agriculture as a farming philosophy and practice which increases microbial diversity and water holding capacity in our soils.
4. People and place – we are winegrowers who care for our community and environment first.
5. Wildlife for wine – we are committed to biodiversity and respecting country, planting 2000 trees every year.
6. Distinct in class – following a grass-to-glass path, seeking classically tuned and alternative drinkers. We like to call this ‘from our earth, for your table’.

H I T H E R & Y O N

HOME



FLEURIEU PENINSULA

CELLAR DOOR



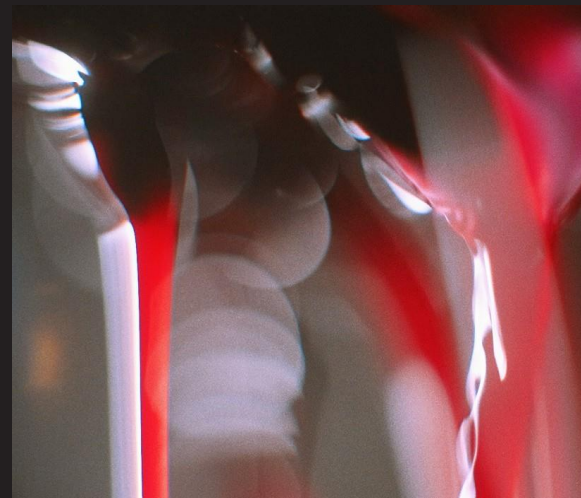
HIGH STREET • WILLUNGA

VINEYARDS



FAMILY ESTATE • CERTIFIED SUSTAINABLE
McLAREN VALE / ADELAIDE HILLS

WINEMAKING



**HANDS OFF • FOLLOW NATURE
VARIETY & VINEYARD EXPRESSION**



AWARD WINNING

MAJOR TROPHIES

2022 Vineyard of the Year, Innovative-"The Groundbreaker", Sand Road Vineyard, Young Gun of Wine
2022 McLaren Vale Wine Show - Best Wine of Show "The Bushing" - 2021 Aglianico
2019 McLaren Vale Wine Show - Best Wine of Show "The Bushing" - 2018 Nero d'Avola
2017 Australian Alternative Varieties Wine Show - Best Wine of Show - 2017 Nero d'Avola

RICHARD LEASK


2022 McLaren Vale Wine Show - Best Viticulturist
2019 Australian Alternative Varieties Wine Show - Best Viticulturist (inaugural)
2019 Nuffield Farming Scholarship
2018 McLaren Vale Wine Show - Best Viticulturist

CONTACT

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