

## PLACE

Home Vineyard, Sand Road, McLaren Vale. Growers Richard and Malcolm Leask. The Malbec (0.6 hectare) was established in 2014, Richter 110 rootstock, planted as rootlings. It is hand spur pruned, two-wire vertical, single cordon. The geology sub-region is McLaren Alluvium, Christies Beach Formation. The soil here is red-brown loam, overlain by silty clay, sand and gravel. This helps keep Malbec pretty lean and we like the botanic elements that come from the nearby natural creek with many native tree plantings. Certified Sustainable Winegrowing Australia vineyard.

## VINTAGE

If you had one last vintage to call, this would be the one to dial up. You just had to trust the subtle confidence and peace of it, in all of the madness that was going on in the outside world. The primary reason was of course nature's gift—an ideal growing season. Damp winter, calm spring, mild summer. Providing lovely conditions for fruit set, balanced ripening, relaxed canopies, and of course healthy soils, courtesy of our regenerative farming practices.

Harvest was forty-two days of life on a loop—observe, walk, taste, decide, act, make. In the middle was an intense period, surely brought on by a magical full moon, some heat days—everything spiked. We went for it, trying to harness all of that energy from the field into the ferments, which all started wild but happy. This was when our diversity kicks in, especially around varieties and site micro-climates.

## SENSORY

**COLOUR:** Dark purple, violet hue.

**AROMA:** Roasted beetroot, whole nutmeg, saltbush, iron and floral, interesting!

**PALATE:** Satsuma plum, smoked almonds, liquorice. Dark fruited but soft and laid back, eucalyptus, brown soil feeling, like from the land. Medium-bodied and attractive, ferrous and herbaceous, juicy and fresh with a chewy finish, great for sharing and food friendly. Attractive, personality plus Malbec.

HITHERANDYON.COM.AU



2022

**MALBEC**  
McLAREN VALE, S.A.

100% Malbec

We were able to pick off our blocks when we had space in the winery, but vitally, when the fruit was optimum—bright, crunchy, with ripe tannin and earth texture. It was an unreal combination, the flavour punch there early, but at lower Baume, and freaky natural acidity. There is freshness and tension in the wines now, poised to unfurl in the glass, however, patience will also be a virtue, and we think the wines will mature elegantly. Finally, if we think about what live and breathe at Hither & Yon, it certainly was all about our soil and people. A beautiful environment and passionate team, blessed.

## WINEMAKING

The Malbec fruit was hand-picked and delivered to the winery on March 22, 2022. Bunch sorted, gently de-stemmed into a 6-tonne round open stainless steel fermenter, wild yeast, whole berry, with 10% whole bunches. Once fermentation had commenced the cap was gently pumped over twice a day. Primary fermentation took place for 16 days, then we drained out the fermenter and dug out the rest of the must. We then pressed directly to tank with free run juice only (pressings straight to barrel), after a short time we transferred the free run of wine to 5-6 year old French Oak hogsheads. After 10 months of oak maturation, the wine was racked off lees and splashed to tank just prior to bottling. Following micro screen filtration, bottling took place on February 23, 2023, 442 dozen produced. Sealed under Neutrocork premium. Vegan Friendly Wine. Certified carbon neutral (Climate Active) product.

## FOOD MATCH

Kangaroo, rubbed with wattleseed, pepperberry, lemon myrtle, chargrilled, served with roasted beetroot and caramelised radicchio. Or a simple pasta of lemon zest, thyme and nutmeg, blue cheese butter and stir through spinach.

## CELLARING

Drink until 2030.

## WINE ANALYSIS

ALC 14.0% ~ pH 3.5 ~ TA g/L 6.5 ~ So2 ppm 72