

## PLACE

Home vineyard, Sand Road, McLaren Vale. Growers Richard and Malcolm Leask. The Sand Road Nero d'Avola is on 1.1 hectares, planted in 2010, on Richter 110 rootstock. Geology is Christies Beach Formation, alluvial fan of sand, clay and gravel. The soil here is red alluvial clay with some small, pebbled sandstone deposits from the nearby creek. Nero d'Avola is Sicily's most popular red wine variety, well suited to the warm maritime climate of McLaren Vale. Certified Sustainable Winegrowing Australia vineyard.

## 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 diversity, 26 blocks of fruit harvested, with great thanks to our amazing Leask Agri crew, regeneratively farmed, sustainably grown, all picked on the moment. 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, rosé, light red) and after that heat wave.

## SENSORY

**COLOUR:** Crimson, with dark purple rim.

**AROMA:** Dark cherry, hardy herbs, dusty roads.

**PALATE:** Dark forest berries, bergamot, jube, hazelnut, spiced chai, liquorice strap. Red earth has a natural filter and supple skin tannins provide carry for the bold fruit, round body, succulent fine finish.

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2024

**NERO D'AVOLA**  
McLAREN VALE, S.A.

100% Nero d'Avola

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, 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

Fruit was picked on March 13, at 13.9 Baume, Ta 7.43, pH 3.3, yan 250, 6.82 tonnes total. Cold soaked for two days then fermented in 8 tonne round open stainless, concentrating on a gentle whole berry extraction, on skins for 14 days for lovely tannin length. Lightly pressed to tank where the free run juice and 50% pressings were combined. Once the wine was dry, it was sent to 4–5-year-old French oak 500L puncheons, for 7 months, all of the process to retain vineyard and fruit freshness. Cross flow filtration, then bottling on 12 December 2024 and sealed under Stelvin screw cap. Certified Sustainable Winegrowing Australia, vegan friendly wine, 600 dozen produced.

## FOOD MATCH

Fish: Salt and pepper Coorong Mullet with charred fennel, green beans, lemon zest and almonds. Tagliatelle pasta with field mushrooms, and the best parmesan.

## CELLARING

Drink up to 2034.

## WINE ANALYSIS

ALC 14.0% ~ pH 3.5 ~ Total acidity 6.7g/L ~ Total SO<sub>2</sub> 60ppm