

## PLACE

Home vineyard, Sand Road, McLaren Vale. Total area under vine 0.55 Ha. Planted in 2021, clone CL51 on own roots, this is our first block of Mencia. Geology is Christies Beach Formation, which consists of alluvial sand, silty clay and gravel lenses. Certified sustainable vineyard with Sustainable Winegrowing Australia. Mencia is an increasingly appreciated variety found in both Spain and Portugal on the Iberian Peninsula, small bunches of medium sized berries, early budding and mid ripening, ideal for the warm conditions of the Vale. An aromatic floral and fruity variety, reminds of Grenache, Pinot Noir, Gamay, we have made a new wave style from our debut crop — time to explore Mencia from the Fleurieu Peninsula.

## 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.

## SENSORY

**COLOUR:** Medium vibrant purple, bright violet rim.

**AROMA:** Red and black liquorice straps, sorrel, coriander seed.

**PALATE:** Blackcurrant, jelly beans, cranberry, pomegranate, rhubarb, balsamic, basalt, so interesting!

Blackberry over crushed brown rocks, moreish and refreshing, charming and crunchy, but also pepper spice and earthy tones. Fruit endowed tannins, medium body and juicy, can serve with a chill, in a big glass — have a nice time.

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2024

**MENCIA**  
McLAREN VALE, S.A.

100% Mencia

We did get 5–6 days of high heat in the middle however and this impacted yield, the perfect storm at the nigh 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, 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 hand picked March 8<sup>th</sup>, early in harvest, same day as Vermentino and Tempranillo, 2.71 tonnes in total. Destemmed with no crushing, retaining as much whole berry as possible into an old open top three tonne, French oak vat fermenter. Fermented on skins for 12 days, with only one hand plunge per day to gently extract and slowly build the wine. Free run and pressings combined into 500L seasoned French oak puncheons and matured for 8 months. Intense colour, fruit off the vine taste, bright and crunchy. Screen filtered, bottled on December 12, 2024, sealed under Stelvin screwcap, recycled lighter weight glass, 200 dozen produced. Certified Sustainable Winegrowing Australia, vegan friendly wine.

## FOOD MATCH

Fajitas of spiced grilled chicken and Spanish romesco sauce, served in warm tortillas, avocado and drizzle of natural yoghurt, squeeze of lime, Tabasco if you like more heat!

## WINE ANALYSIS

Alcohol 13.0% ~ pH 3.5 ~  
Total acidity 6.2g/L ~ Total SO<sub>2</sub> 79ppm