

PLACE

Breakneck Creek vineyard, McMurtrie Road East, McLaren Vale. Total area under vine 2.0 Hectares. Grafted in 1994, onto Chardonnay rootstock. Hand spur pruned, two-wire vertical, single cordon. Geology sub region is Kurrajong landslide, Talus Slope, Kurrajong Formation. The soil here is reddish brown clay with breccia containing quartzite and siltstone from the nearby westerly sloping foothills. This site is 170m above sea level, higher rainfall than average for the region, and has mid to late season ripening characteristics. 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, with 10 times more rainfall than the average over December and January. Followed by 47 straight days without rain from January 26th. We finished vintage 2024 after 45 days, from picking Petit Blanc on February 14th, to Carignan on April 5th. 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: Satin pink, clear and bright.

AROMA: Rose water, musk stick, Turkish delight.

PALATE: Strawberry sorbet, lychee, cherry and chai, orange zest. Soft, creamy bubbles and light sweetness, petit, dry, happy days!

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2024

PETIT ROUGE

McLAREN VALE, S.A.

100% Muscat Rouge à Petits Grains

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, 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

The Petit Rouge was the first red fruit from the 2024 harvest, picked on the morning of February 27th, with 9.46 tonnes in total. Upon receiving at the winery, the fruit was de-stemmed straight into the press. Gently pressed over five hours, free run juice fraction collected into round stainless. The juice was then settled and racked off lees, wild yeast fermented at a cool 15-16 degrees until dryness was achieved, taking 24 days. Following six weeks of maturation, the wine was cold stabilised and cross-flowed, gently spritzed to 8.7g CO2 pressure and bottled on May 10, 2024, crown sealed.

FOOD MATCH

Very versatile! Kingfish ceviche with kaffir lime, Mee Goreng spiced fried chicken, coconut and vanilla berry sago.

WINE ANALYSIS

ALC 11.5% ~ pH 3.4 ~ Total acidity 6.3g/L ~
Total SO₂ 84ppm ~ Sugar 1.0 g/L (dry)