

PLACE

Grenache—Sand Road, Shed Block, 2.0 Ha. Planted in 2009, own roots, this is our youngest planting of Grenache. Carignan—Sand Road, 0.60 Ha. Planted in 2014, own roots. Both varieties hand spur pruned, single wire cordon. Geology is Christies Beach Formation, which consists of alluvial sand, silty clay and gravel lenses. Certified sustainable vineyard with Sustainable Winegrowing Australia and grown under our regenerative farming practices. These two Languedoc varieties are very happy here.

VITICULTURE

It was really a small miracle and with good luck, that a healthy harvest started in 2023. A very wet and cold winter and spring, indeed the wettest November and lowest solar radiation days of a growing season on our record, made for extremely challenging vineyard management and disease pressure conditions. The hard work and experience of our Leask Agri team, along with a lot of good humour, produced a balanced environment without vine stress, and an ideal amount of bunches. Regenerative agriculture was the key—grass cover, organic material, and soil moisture. A little daunting was the lateness of the season, however a lovely autumn, still warm enough for ripening but cool too, so the fruit was fresh and balanced, at lower Baume with natural acidity.

SENSORY

COLOUR: Deep claret red, ruby red rim.

AROMA: Forest floor, woody-gum, stoke, dusty spices, glazed cherries

PALATE: Red and black berries, thyme and sage leaf, cedar spice flowing over iodine tannins, refreshing acidity. The two varieties at play but in harmony; with Grenache jolly and juicy, providing the plush mouthfeel, Carignan earthy and herbal, bringing tension and complexity. Relaxed and generous, likes a big glass and a rich bowl of food.

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2023

**GRENACHE
CARIGNAN**
McLAREN VALE, S.A.

Grenache 60% / Carignan 40%

The vineyards looked wonderful, vibrant canopies with good-sized berries, crop was a wee bit light, adding to our confidence of a top-quality vintage. After sixty-two days of the 2023 harvest 'loop' what was very clear was that we had a brilliant group of people to help us, producing unreal quality fruit and getting it all off spot on time, clean and fresh.

Gentle handling and the wines are happy and shining. Healthy environment, passionate people, growing better wines with a light footprint again in 2023, we look forward to sharing with you.

WINEMAKING

Grenache picked March 25, and Carignan April 14. Both parcels with a similar process but kept separate. Destemmed, whole berry crush into round stainless steel open top fermenters. Ambient yeast fermentation at 18-20 degrees, for 14-16 days, only one pump over a day. Once dry, pressed gently directly into 5-6 year old French 400L puncheons, for 18 months. Both parcels were then blended and finished maturation together in stainless for 3 months, bottled on March 19, 2025. Sealed under Stelvin screwcap, recycled lighter weight glass, 639 dozen produced. This is our first blend of these two varieties, and we are very pleased with the result, we hope you enjoy it too!

FOOD MATCH

Duck confit bean cassoulet, followed by a Crème Catalana would be wonderful, but if you don't have that much time, hard cheese, like Manchego, with chorizo.

WINE ANALYSIS

Alcohol 14.0% ~ pH 3.5 ~ Total acidity 6.0g/L ~ Total SO₂ 97ppm

CELLARING

Enjoy now, up to 2030.