

PLACE

Home Vineyard, Sand Road, McLaren Vale. 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. Regeneratively farmed, 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 (whites, rosé, light reds) and after that heat wave.

SENSORY

COLOUR: Opaque purple, blue hue.

AROMA: Blackberry, whole nutmeg, saltbush, iron and violet, interesting!

PALATE: Satsuma plum, blueberry, smoked almonds, cured meats, hardy herbs. Full-bodied and ferrous, but still juicy and fresh mid palate with a savoury tannin finish, great for sharing at the table and ageing. Attractive, personality plus Malbec.

HITHERANDYON.COM.AU



2024

MALBEC
McLAREN VALE, S.A.

100% Malbec

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 Malbec fruit was hand-picked and delivered to the winery on March 7, 2024. Bunch sorted, gently destemmed into a 5-tonne tall rectangle open stainless steel fermenter, ambient 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 12 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 4-5 year-old French oak 400 litre puncheons. After 18 months of oak maturation, the wine was racked off lees and splashed to tank 3 months prior to bottling. Cross flow filtered and bottled on February 17, 2026, sealed under Stelvin screwcap (PVDC free), 415g lightweight recycled glass bottle, 499 dozen produced. Certified Sustainable Winegrowing Australia, and vegan-friendly wine.

FOOD MATCH

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

CELLARING

Drink to until 2035.

WINE ANALYSIS

ALC 14.0% ~ pH 3.4 ~ TA g/L 6.8 ~ So2 ppm94