

## PLACE

Home vineyard, Sand Road, McLaren Vale. Geology is Christies Beach Formation, alluvial fan of sand, clay, and gravel. The soil here is reddish brown loam with some iron sandstone deposits from the nearby slopes and creek. Touriga Nacional (0.85ha) was established in 2015. The Tempranillo (0.67ha) was established in 2017, 261 clone. Both varieties hand spur pruned, two-wire vertical, single-wire cordon. This is our fourth make of this wine, going for our own take on the classic Iberian Peninsula varieties. Regeneratively farmed, and 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:** Intense purple but with a bright magenta hue.

**AROMA:** Pretty! Lavender, Violet, Earl Grey tea. Musky plum, blueberry, and rhubarb.

**PALATE:** Blackberry and cherry, dark chocolate and liquorice, sarsaparilla, sage, star anise. Delicious berry fruits and juicy to start, inky and earth core, toasted salted nuts, then ferrous with silty tannin. Not too complex, but a bit wild for sure: rich and lavish for the medium body, the two varieties playing in unison, coastal and refreshing.

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2024

**TOURIGA  
TEMPRANILLO**  
McLAREN VALE, S.A.

80% Touriga Nacional ~ 20% Tempranillo

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

Tempranillo fruit was picked on March 19th, Touriga fruit was picked on March 27th. Both batches were vinified individually but same technique to show off the varietal characters. Gently destemmed, 100% whole berry, 2 days cold soak, ambient yeast open fermentation in 4T stainless steel (square) for 10-14 days (longer for Tempranillo), then 2 days fermentation post maceration. Free run juice to tank, dug out the must and kept pressing parcels separate (straight to barrel), then transferred free run to 4-5-year-old French 400L puncheons for 18 months. We combined the free run and pressings of both varieties into tank for 3 months before bottling. Cross flow filtered and bottled on February 16th, 2026, sealed under Stelvin screwcap (PVDC-free), 415g lightweight recycled glass bottle, 745 dozen produced. Certified Sustainable Winegrowing Australia, and vegan-friendly wine.

## FOOD MATCH

Seafood stew of pipis, prawns, squid and barra, with fennel, carrot, tomato passata, celery and garlic. Serve with a toasted baguette, parsley, mint, and lemon wedges.

## CELLARING

Drink with food now or cellar up to 2035.

## WINE ANALYSIS

ALC 14.0% ~ pH 3.5 ~ Total acidity 6.4g/L ~ Total SO<sub>2</sub> 92ppm