

PLACE

Hunt and Sand Road, McLaren Vale. Grenache (70%) was established in 1960, own rootstock, heritage clone. Hand spur pruned, two-wire vertical, single cordon. Mataro (30%) established in 2008, G7V1 clone. 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. 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 nigh time. This harvest will be the tale of what was picked before (whites, rosé, light reds) and after that heat wave.

SENSORY

COLOUR: Brilliant red garnet core, bright ruby rim.

AROMA: Blackberry, red cherry, Amaro, wild rose bush.

PALATE: Mixed berry fruits, lively mouthfeel, succulent. Orange zest, ripe herbs of basil, rosemary, parsley, and fine dark chocolate. A long ride of juicy and savory, subtle power, and length, with good bones for ageing, al dente tannins, complex but vibrant.

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2024

**GRENACHE
MATARO**

McLAREN VALE, S.A.

70% Grenache ~ 30% Mataro

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 fruit was hand-picked and delivered to the winery, on March 16 for Grenache (9.7 tonnes), and April 12 for Mataro (4.2 tonnes). Gently destemmed to stainless open-top round fermenters, 10% whole bunch for the Grenache, ambient yeast. Whole berry, cool ferment, primary fermentation took place for 12 to 16 days (longer for Mataro). Once the batches were dry, pressed to tank where the free run juice and all pressings were combined. The Mataro was then transferred to 5-6-year-old French oak 330L hogsheads, the Grenache to 3-4-year-old French oak 500L puncheons. After 18 months in oak, we did the final blend, racked both wines into stainless, leaving for a period of 3 months to mesh prior to bottling. Cross flow filtered and bottled on February 16, 2026, sealed under Stelvin screwcap (PVDC free), 415g lightweight recycled glass bottle, 784 dozen produced. Certified Sustainable Winegrowing Australia, and vegan-friendly wine.

FOOD MATCH

Very versatile with pasta. Meat: spaghetti with pork meatballs in tomato sugo, and olive oil. Vegetarian; field mushrooms with tube pasta, kale, basil, and parmesan. Such a good pub grub wine! Our favourite -Ellis Butchers veal schnitzel parmigiana with a crunchy cos salad.

CELLARING

Drink now up to 2033.

WINE ANALYSIS

ALC 14.0% ~ pH 3.5 ~ Total acidity 6.2g/L ~ Total SO₂ 94ppm