

PLACE

Oakley Road Vineyard. Total block size 0.22 hectares. Planted as rootlings in 2020, single wire cordon trellis. Terrane here is Talus Slope, Geology is Kurrajong Formation. The soil here is reddish clay, breccia of siltstone and ironstone, underlain by North Maslin Sand. The block here is below the westerly sloping foothills, influenced by gully winds, surrounded by natural creeks and trees. Certified Sustainable Winegrowing Australia vineyard. Vermentino is from Sardinia and Corsica in the West of Italy, where it is regarded as a clean, aromatic and saline variety. This is our third vintage of Vermentino.

VINTAGE

The growing season leading into the 2025 vintage was the warmest since 2003 and in the 10% of driest years we have had on record, basically we were in drought conditions. As a result, disease pressure was very low, and although the season was very warm and dry, there was no extreme or damaging heatwaves. We had a reasonably compressed vintage of 61 days from first to last picked fruit, and good crop levels, a record crush for us!

SENSORY

COLOUR: Light golden, clear, and bright.

AROMA: Vermouth, lemon balm, sea daisy.

PALATE: Citrus peel, quinine, passionfruit, lime zest, grapefruit, fresh basil and crushed mint, fine chalky texture, saline slip, and thirst quenching.

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2025

VERMENTINO
McLAREN VALE, S.A.

100% Vermentino

The mix of our varieties and healthy canopies did benefit, we seemed to be later than most of the region, allowing for full flavour ripening in vineyard and extended fermentation time in the winery. This was our fifteenth harvest for Hither & Yon, experience did count, particularly around water and yield management, well done to our regenerative agriculture master, Richard Leask on an outstanding result in the toughest of years. We also feel that it was a reward for us on our ethos of embracing diversity, growing with the lightest footprint, and caring for our country for future generations.

WINEMAKING

Handpicked in the morning of February 19 at 11.7 Baume, 6.8g/L TA, 4.3 tonnes. The fruit was gently destemmed and crushed straight into small stainless vats, ambient yeast, on skins for 10 days, and kept in a cool room at 15 degrees for a gentler extraction. The vats were drained directly into the press, then the free run and solids straight into old French hogsheads to naturally finish primary and secondary ferment, during eight months in oak, the wine was lees stirred. Bottled on December 5 2025, sealed under screwcap, recycled glass lightweight bottle, 251 dozen produced, certified sustainable vegan-friendly wine.

FOOD MATCH

Hanoi style pan fried fish (suggest Australian Pink Ling) in turmeric and dill, curry powder, served on vermicelli noodles, topped with fresh bean sprouts and spring onions.

WINE ANALYSIS

ALC 11.5% ~ pH 3.3 ~ Total acidity 5.7g/L
Total SO₂ 93ppm ~ Residual Sugar 0.4 g/L