

## PLACE

Home Vineyard, Sand Road, McLaren Vale. Growers Richard and Malcolm Leask. The Sand Road Nero d'Avola is on 1.1 hectares, planted in 2010, on Richter 110 rootstock. Geology is Christies Beach Formation, alluvial fan of sand, clay and gravel. The soil here is red alluvial clay with some small, pebbled sand-stone deposits from the nearby creek. Nero d'Avola is Sicily's most popular red wine variety, well suited to the warm maritime climate of McLaren Vale. Certified Sustainable Winegrowing Australia vineyard.

## VINTAGE

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. 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.

## SENSORY

**COLOUR:** Crimson, with dark purple rim.

**AROMA:** Dark cherry, hardy herbs, dusty roads.

**PALATE:** Forest berries, bergamot, jube, hazelnut, spiced chai, liquorice strap. Red earth has a natural filter and supple skin tannins provide carry for the round body and succulent fine finish.

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2023

**NERO D'AVOLA**  
McLAREN VALE, S.A.

100% Nero d'Avola

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

Picked in two batches, on April 6th (35%) and April 13th (65%). First pick for bright red fruits and acidity, the second pick for darker forest fruits and spice. Batches were kept separate, but same vinification. Cold soaked for two days then wild yeast fermented in round and square open stainless, concentrating on a gentle whole berry extraction for 12-14 days. Then lightly pressed to tank where the free run juice and 50% of the pressings were combined. Once the wine was dry, it was sent to 4-5-year-old French oak 500L puncheons, for 6 months, all of the process to retain vineyard and fruit freshness. A light screen filtration, then bottling; completing the process on 12th December 2023 and sealed under Stelvin screw cap. Certified Carbon Neutral, Certified Sustainable Winegrowing Australia, vegan-friendly wine.

## FOOD MATCH

Fish: Salt and pepper Coorong Mullet with charred fennel, green beans, lemon zest and almonds. Tagliatelle pasta with field mushrooms, and the best parmesan.

## CELLARING

Drink up to 2033.

## WINE ANALYSIS

ALC 14.0% ~ pH 3.5 ~ Total acidity 6.2g/L ~ Total SO<sub>2</sub> 63ppm