

PLACE

Sand Road, McLaren Vale. Growers Richard and Malcolm Leask. The Sand Road Aglianico is a small block, 0.8 hectares, planted in 2008, Richter 110 rootstock, MAT2 clone. Geology is Christies Beach Formation, alluvial fan of sand, clay and gravel. The soil here is red alluvial clay with some small pebbled sandstone deposits from the nearby creek. Certified sustainable vineyard with Sustainable Winegrowing Australia.

Aglianico is a Southern Italian black grape variety, well suited to the warm maritime climate of McLaren Vale. It is late ripening and generally has firm tannins and fresh acidity, making elegant wines. Our last picked block of the year, there is normally quite a celebration once the Aglianico is in the shed.

VITICULTURE

Might as well say it straight up, 2021 was a sublime vintage in McLaren Vale, surely one of the best in a long time. Nature delivers good and bad, handing out vintage conditions without fear or favour and we make the most of what is delivered. It is just to cherish a vintage such as this, a reward for our farming endeavours we feel. A wet start to Spring, the wettest since 2010, combined with warmer than average temperatures, improved conditions for vine growth and health, and pushed flowering through nicely. A mild start to Summer, with only a short heatwave in January, helped keep vines hydrated and berries full. Veraison was later than average, which contributed to a long ripening period.

SENSORY

COLOUR: Black ruby, purple hue.

AROMA: Satsuma plum, tobacco leaf, lanolin, ferrous notes.

PALATE: Black cherry and anise, wild mint and sage leaves, dark chocolate, a stony edge to the tannins, savoury with refreshing length.

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2021

AGLIANICO
McLAREN VALE, S.A.

100% Aglianico

March and April were mild and dry, which slowed down harvest and allowed for full flavour development with excellent natural balance. It was a year for patience in picking and we had time and nice space in the winery.

WINEMAKING

We only had two rows of Aglianico for dry red in 2021, the rest of the block going for Rose, so were intent on making a new style for us, perhaps more vibrant and juicy but still with that rusticity and punch to close. Two tonnes of beautiful fruit was hand-picked, bunch sorted and delivered to the winery April 12th, gently de-stemmed and to a 2 tonne open top square stainless fermenter, we aimed for about 90% whole berries and 10% whole bunch in ferment. Cold soak took place for 2 days, primary fermentation took place for 17 days, then 2 days post fermentation maceration.

Once the wine was dry, we pressed direct to three older French 500 litre Puncheons to complete maturation. After 10 months, the wine was racked off lees, bottling took place on March 11, 2022, no fining or filtration, sealed with Neutrocork premium cork. Certified carbon neutral wine. Made on Kurna land.

FOOD MATCH

Vegetarian; Artichoke and parmigiano risotto, finished in oven, serve with spring peas, feta, oregano. Fish; Snapper with agrodolce sauce, lemon wedges, asparagus and green beans.

CELLARING

Now to 2030.

WINE ANALYSIS

Alcohol 14% ~ pH 3.4 ~ Total acidity 6.7g/L