TINDAL
WINE MERCHANTS

Grenache Touriga, Hither & Yon



Product code	HN04ZZRC
Grapes	Grenache, Touriga Nacional
Country	Australia
ABV%	14.5%
Case Size	12
Closure Style	Screw Cap
Producer	Hither & Yon
Vintage	2022

Biodynamic

Vegan

Vegetarian

Tasting Notes

Juicy, delicious and ready to drink now, this beauty has ripe red berry fruits, root spices and rose petals bursting from the glass. The palate is smooth and layered, with supple tannins and an earthy finish that make for a charming, fruit-driven wine that pairs well with tomato-based dishes.

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. 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

This was a really fun wine to make for us, using a field blend approach. Both blocks were hand-picked together on the same day, April 1. Delivered to the winery where it was then gently de-stemmed and crushed into 4 tonne stainless open top fermenters, we aimed for 75% whole berries. A cold soak took place for 2 days, then fermentation was for 8 days, with a pump over taking place 2 times per day, 2 days post maceration, then lightly pressed to tank where the free run juice and pressings were combined. Once the wine was dry, 100% was sent to 3-4 year old French oak 400L puncheons, and 50% was kept in stainless, for a total of 6 months only, the process aimed to retain vineyard and fruit freshness. A light

screen filtration, then bottling; completing the process on November 5, 2021 and sealed under Stelvin screw cap, also in Neutrocork premium. Vegan friendly wine.

Awards

92 points, Wine Advocate 2022
90 points, Halliday Companion 2022
92 points, James Suckling 2022