

APHELION

McLaren Vale Grenache 2014 Tasting Note



Winemaking

One tonne of hand picked, 70 year old, single vineyard bush vine Grenache, from Blewitt Springs was split into two half tonne fermentation bins. No pumps were used in the vinification of our grenache wines, just gravity flow.

Both batches were fermented to dryness, then free run off into two neutral French oak barriques. The remainder was pressed, into a third barrique.

After nine months maturation in the oak we hand bottled 100 bottles from each barrel, and blended the remainder of the three barrels to produce this wine.

Enjoy through to 2020.

540 bottles produced.

Tasting Note

Summary: This complex but fantastically drinkable wine evolves in your glass, showing the sum of its parts in an integrated and enjoyable way. Carries that same signature savoury palate.

Look: Clear, bright, black cherry - red.

Aroma: Back of the spice cupboard. Red fruits, chocolate. Complex and spicy.

Palate: Medium bodied, generous fruit balanced with spice and juiciness. A nice mouthfeel and palate weight. This a complex, aromatic, food friendly wine. Handfuls of dried herb characters round out the savoury flavours. Nice structure and length.

Try With: Pan-seared duck will match the medium body of the wine.

Alcohol: 14.8%

Closure: Cork

Serve At: 18 degrees Celsius (pop it in the fridge for ½ an hour before you want to drink it).

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