

APHELION

McLaren Vale Grenache 50/50 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.

50% whole bunches and 50% de-stemmed berries were fermented together to dryness, then the free run juice was run to a neutral French oak barrique.

After nine months maturation in the oak we hand bottled 100 bottles from the barrel.

Enjoy through to 2020.

100 bottles produced.

Tasting Note

Summary: A score of 92 from Mike Bennie at The Wine Front, who said “Super drinking.”

Look: Clear, bright, black cherry red.

Aroma: Some capsicum and tomato leaf. Sweet, spiced chocolate and raspberry-jam cake on the nose. Dried herbs, mint. Pretty and complex.

Palate: Savoury in contrast to the sweetness on the nose. A trim freshness of acidity keeps the wine perky and highly drinkable. Lick of herbs through the flavour profile for character and the wine finishes with dusty tannins. More body than the Whole Berry.

Try With: A creamy pasta or fish dish.

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).

Aphelion Wine Co., St Andrews Terrace Willunga SA 5172

hello@aphelionwine.com .au

Order Form / Mailing List / Phone orders to 0404 390 840