

APHELION

McLaren Vale Grenache Pressings 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 100 bottles of free run juice from each was run to a neutral French oak barriques. The remainder was pressed, into a third barrique.

After nine months maturation in oak we hand bottled from the pressings.

Enjoy through to 2020.

100 bottles produced.

Tasting Note

Summary: Richer, spicier than its siblings. Still with a beautiful red fruit nose, and that savoury palate.

Look: Clear, bright, black cherry - red.

Aroma: Red fruits, dried herbs, chocolate and a big pinch of baking spice. Complex and spicy.

Palate: More intense spiciness and phenolics from the skins make this a complex, aromatic, food friendly wine. Handfuls of dried herb characters round out the savoury flavours, with grippier tannin than its brothers. The heaviest in palate weight.

Try With: This fellow can hold up to a light, savoury meat, cheese or chicken 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).

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