

# APHELION

## McLaren Vale Grenache Whole Berry 2014 Tasting Note



### **Winemaking**

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.

Half a tonne of whole, de-stemmed berries was fermented 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.

Enjoy through to 2020.

100 bottles produced.

### **Tasting Note**

**Summary:** Pure Blewitt Springs expression, without the influence of stems. Elegant with red berry fruit aromas and a surprisingly complex palate with savouriness and juicy acidity.

**Look:** Clear, bright, black cherry - red.

**Aroma:** Pretty, floral, red fruit driven in that typical Blewitt Springs style.

**Palate:** Juicy cherry, earthy savouriness. Bright and pure, you are tasting the essence of Blewitt Springs.

**Try With:** A savoury stew or pasta will accentuate the fruit flavours.

**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](mailto:hello@aphelionwine.com.au)

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