

# APHELION

## Aphelion McLaren Vale Grenache 2016 Tasting Note



**Summary:** This complex, aromatic, food friendly, but fantastically drinkable wine evolves in your glass. Good structure and length. Carries our signature savoury finish.

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

**We smell:** Red fruits, chocolate. Back of the spice cupboard. Complex and spicy.

**Body:** Medium bodied palate weight.

**Texture:** Soft and supple tannins support the flavours on the palate. A juicy mouthfeel with softly drying finish.

**We taste:** Generous fruit balanced with spice. Handfuls of dried herb characters round out the savoury flavours.

**Goes With Food:** Pan seared duck matches the medium body of the wine.

**Goes With Cheese:** Fresh cheeses will allow the spice in the wine to shine.

**Goes With Music:** Muse - Invincible

**Goes With Life:** Out for a fancy dinner or aperitivo on the back deck.

**Serve At:** 18 degrees Celsius. Unfined & unfiltered so some sediment may remain - we recommend decanting.

**When to Drink:** Ready to drink now, but will continue evolving through to 2022.

**Winemaking:** Hand picked 80 year old single vineyard bush vine Grenache from Blewitt Springs was split into two separate ferments. One whole berries, and one whole bunches of grapes. Both batches were fermented to dryness, with free run juice transferred to neutral French oak barriques. The remainder of the ferments was basket pressed into neutral French oak barriques. After maturation for 9 months a portion of each of our Berry, Bunch and Pressings were carefully blended to create this wine which expresses the complexity of the single vineyard. Unfined & unfiltered.

**Production:** 930 bottles produced under screwcap.