

APHELION

Aphelion McLaren Vale Grenache Berry 2016 Tasting Note



Summary: Fresh vibrancy and vivacity is the hallmark of this wine. Bright juicy red berry characters dance through the palate and soft tannins provide a good structure and mouthfeel.

Look: Clear, bright, cherry red.

We smell: Red berries, ripe cherry and spice.

Body: Light to medium bodied palate weight.

Texture: Juicy soft tannins give a rounded mouthfeel, fresh acidity keeps the wine vibrant through the finish.

We taste: Fruit forward palate with vibrant raspberries and cherries. Mixed berry compote characters leads to a clean dry finish.

Goes With Food: Oven (or BBQ) baked rainbow trout stuffed with dill and thyme will match the body and freshness of this wine.

Goes With Cheese: Fresh chevre matches this wine's youthful vibrancy.

Goes With Music: Jake Bugg – Lightning Bolt.

Goes With Life: A great wine to kick off with, it's light – medium body keeps the drinkability factor high.

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 de-stemmed and fermented to dryness as whole berries. Free run juice from this ferment was then matured for 9 months in neutral French barriques prior to bottling in December 2016. Unfined & unfiltered.

Production: 300 bottles produced under screwcap.