

APHELION

Aphelion McLaren Vale Grenache Bunch 2016 Tasting Note



Summary: The whole bunch character of this wine provides structure and complexity whilst the whole berry portion adds ripe red berry fruit characters. Good flavour length is provided by the ripe tannin structure.

Look: Clear, bright, cherry red.

We smell: Baking spices, red fruits, chocolate and dark olives.

Body: Medium bodied palate weight.

Texture: Ripe tannin is balanced with fresh acidity to provide a vibrant texture.

We taste: Spice comes to the fore and is joined by ripe cherries and hints of liquorice along with some earthy complexity. The wine finishes with a savoury note.

Goes With Food: Wild mushroom and spinach pizza with truffle oil complements the earthy aspects of the wine.

Goes With Cheese: Washed rind soft cheese complement the olive and earthy characters in the wine.

Goes With Music: The Beatles – Happiness is a Warm Gun.

Goes With Life: When you want a wine that starts a conversation about it – complexity abounds.

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 half de-stemmed and half left as whole bunches and then fermented to dryness.

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.