

APHELION

Aphelion McLaren Vale Sagrantino 2015 Tasting Note



Summary: This wine displays a wonderful balance of intense black and blue fruit, ripe tannin, juicy natural acidity and delivers a great length.

Look: Clear, bright, deep ruby red with purple highlights.

We smell: Cooking spices, dark berry fruit and plums, dark chocolate. Complex and spicy.

Body: Medium to full bodied.

Texture: Juicy mouthfeel with abundant ripe tannin and a dry finish.

We taste: Dense black fruit with some lighter berry characters mixed in. Generous amounts of spice meshed with rich tannin and balanced by refreshing acidity. Great plate complexity and length.

Goes With Food: Prosciutto wrapped pork with rich mushroom ragout.

Goes With Cheese: An aged clothbound English Cheddar would complement the intensity and complexity of this wine.

Goes With Music: Nick Cave – Red Right Hand

Goes With Life: Matches equally well as a fine dining partner or whilst watching a Bledisloe Test.

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 2030.

Winemaking : The fruit was de-stemmed and then cold soaked for five days to extract some bright colour and light tannins, then fermented to dryness. For the first year the wine was matured in one neutral French hogshead and one new Cavin Tonnellerie Jupilles hogshead. After one year the wine was transferred from the new barrel to a neutral French hogshead to complete maturation prior to bottling unfined & unfiltered.

Production: 800 bottles produced under screwcap.