

APHELION

2017 'Rapture'



Variety: Our Rapture is a Best of Vintage blend. The varieties change each year depending on what we believe comprise our peak wine. In 2017, the wine is a Grenache Shiraz Mataro.

Summary: Intense black fruit and a medium to full body, this wine packs a massive amount of flavour into a refined frame.

Tasting Note: Dark roses and earth on opening then evolve to display bright violet and black cherry. The wine dances across the palate and teases and pulls. Finishes with dusty and assertive tannins and flooding dark fruit. Impeccable balance and a luxurious feel in the mouth.

Goes With Food: Matches well to rich dishes such as a cassoulet.

Goes With Cheese: An aged cloth-bound cheddar or ripe Manchengo would match perfectly.

Goes With Music: Soundgarden – Black Hole Sun

Goes With Life: When you're looking to impress at a wine dinner you won't go wrong pulling this out.

Serve At: 16-18 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 2035.

Vineyard: Sourced from several vineyards spanning the length of McLaren Vale from Blewitt Springs in the north to Sellicks Hill in the south.

Winemaking: We held back several barrels that stood out as being exceptional when blending our 2017 wines. The result of these

barrels when blended is the first release of the Ap helion Rapture. The wine is 25% whole bunch fermented, 25% cold soaked pre-ferment, 35% extended skin contact ferment (one month), and a small amount of Sagrantino was added to the blend to provide structure. Unfined & unfiltered.

Production: 200 six-packs produced under screwcap.