

# APHELION

## 2017 'The Tendance' Shiraz



**Variety:** Shiraz from two bordering vineyards on McMurtrie Road in the heart of McLaren Vale.

**Summary:** A fruit forward wine with good structure and balance showing a finesse that McLaren Vale Shiraz rarely displays.

**Tasting Note:** Violets and blueberries combine with mocha spice on the nose and palate. Savoury notes of olive, cracked coffee and green herbs add complexity. The wine displays good length on the palate and a supple texture in its medium bodied frame.

**Goes With Food:** The structure of the wine will work well with red meat dishes – venison and roasted vegetables would be a particularly good match.

**Goes With Cheese:** An aged gouda (especially a lightly smoked version) will complement both the fruity and savoury aspects of this Shiraz.

**Goes With Music:** Radiohead – Pyramid Song

**Goes With Life:** Bring this one out when main course is served – it won't shy away from medium to full bodied dishes.

**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 2030.

**Vineyard:** Single cordon trellising and careful hand pruning resulted in low yields and intense flavour in the fruit.

**Winemaking:** The two vineyards were picked a week apart in mid to late March. The first vineyard's fruit was vinified in 3 separate small ferments to add interest and complexity before being gently pressed and sent to neutral French oak to mature. The second vineyard was fermented and kept on skins for one month before pressing to large format (600L) French oak. The two parcels were blended prior to bottling in July 2018. Unfined & unfiltered.

**Production:** 200 dozen produced under screwcap.