

APHELION

2021 'Confluence' Grenache

Variety: Grenache from Blewitt Springs sub region of McLaren Vale.

Summary: This complex, aromatic, food friendly, but fantastically drinkable wine evolves in your glass. Good structure and length. Carries our signature savoury finish.

Tasting Note: Vibrant red with purple hues in the glass. Raspberry, cinnamon spice, and red liquorice aromatics jump from the glass and an herbal edge gives great interest. On the palate Satsuma plum, wild strawberry and fine sandalwood dominate with fine tannins giving the wine exemplary length. The palate shows great intensity and concentration without being heavy or cloying. A wine that shows great poise and balance.

Goes With Food: Pan seared duck matches the spice and body of the wine well.

Goes With Cheese: The mushroom characters of a quality Camembert or washed rind cheese will complement the wine's flavours and won't dominate its delicate structure.

Goes With Music: Nick Cave – Jubilee Street

Goes With Life: Out for a fancy dinner or aperitivo on the back deck.

Serve At: 18 degrees Celsius.

When to Drink: Ready to drink now but will continue evolving through to 2030.

Vineyard: All hand-picked fruit from three old vine vineyards – two in the Blewitt Springs sub-region and one in the Onkaparinga Hills sub-region.

Winemaking: Several winemaking techniques were used to create the 2021 Confluence. 50% of the wine was fermented as whole bunches to bring some herbaceous influence. 25% of the wine was kept fermenting on skins for four months to impart savoury notes. Majority free run juice with a small percentage of light pressings. Aged in puncheons and a 2,400L French oak Foudre for nine months before bottling.

Production: 1,200 half dozen produced under screwcap.

