APHELION

2019 ‘Pir’ Chenin Blanc



Variety: Chenin Blanc from the Blewitt Springs sub-region of McLaren Vale.

Summary: This wine displays a wonderful balance of fresh acidity and textural interest from fermentation in both oak and tank. Ripe stone fruit characters flow seamlessly across the palate.

Tasting Note: White peach, red apple and flint show on the aroma with cinnamon adding complexity. The palate is a textural delight with a great depth of flavour – time on ferment lees has provided an attractive creamy character to the wine. Use of French oak provides a touch of astringency on the finish. A rounded and complete wine, crisp acidity cleans the finish and provides great length.

Goes With Food: A rich baked salmon dish with green herb sauce would complement the palate roundness of this wine.

Goes With Cheese: A triple cream Camembert will match the body of this wine and complement its flinty aspects.

Goes With Music: Future Islands – Seasons (Waiting On You)

Goes With Life: A great way to finish off a flight of white wines before moving on to the reds, but the body of this wine gives it tremendous versatility.

Serve At: 10-12 degrees Celsius.

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

Vineyard: The fruit is from 50-year-old vines in a single vineyard in Blewitt Springs, McLaren Vale owned by the Brini family. This site is cooler than the rest of the Vale making it an ideal sub-region for white varietals so that they can retain more of their natural acidity.

Winemaking: The fruit was separated in to two different ferments – one in tank, the other in third-use French oak barriques. The oak portion was fermented using wild yeasts and kept on ferment lees unsulphured with weekly battonage for four months. The two portions were blended just prior to bottling in July 2019.

Production: 200 dozen produced under screwcap.