APHELION

2019 ‘Krýos’ Chenin Blanc



Variety: Chenin Blanc from the Lockett vineyard in the Kuitpo sub-region of the Adelaide Hills.

Summary: Purity and a crystalline structure are the hallmarks of this wine. The combination of a cool climate and early picking time has provided this wine with a piercing acid driven length.

Tasting Note: Pale straw in colour, aromas of almonds, crisp apple, and nashi pear jump from the glass. Clean, delicate and pure on the palate with restrained fruit and floral characters. Flavour length is provided by crisp acidity and a light textural element thanks to the wine’s time spent resting on lees.

Goes With Food: A delicate dish is required so as to not overpower the wine – think fresh Marron with a light garlic and herb butter sauce.

Goes With Cheese: Gently flavoured soft cheese such as Brie will match the body of this wine.

Goes With Music: Florence + The Machine - Delilah

Goes With Life: A great choice to start off the night or as a light finish to the meal with a cheese board.

Serve At: 10-12 degrees Celsius.

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

Vineyard: The Lockett vineyard is in the Kuitpo sub-region of the southern Adelaide Hills. The small section of Chenin Blanc is the only block of the variety grown in the Hills and is on a gentle north facing slope. Cool evenings allow for a long ripening period and crunchy acidity is able to be retained in the fruit.

Winemaking: The fruit was pressed to stainless steel tank and fermented to dryness before spending four months on yeast lees to provide some richness and complexity. Bottled in July 2019

Production: 200 dozen produced under screwcap.