APHELION



aphelion

2022
pir chenin blanc

AROMA

White peach, red apple and flint show on the aroma with cinnamon adding complexity.

PALATE

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.

CELLARING

Ready to drink now but will continue evolving through to 2030.

FOOD MATCHING

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

WINEMAKER'S COMMENT

Greek speakers will know that Aphelion means from the sun and this concept is central to our winemaking philosophy.
Our intentions are clear - to bottle sunshine.
And we mean it. Rob uses minimal intervention winemaking techniques, allowing the sun's life sustaining force to shine out of the wines. Wines that are bright and fresh.

aphelionwine.com.au

instagram.com/aphelionwine/

red white