

APHELION

2026 'Welkin' Grenache Gris



Variety: Grenache Gris from the Glenville vineyard farmed by the Aplin family located near the southerly border of the McLaren Vale region.

Summary: This wine combines a zippy, crisp acid line with generous fruit notes of white peach and citrus zest. A light body makes this a perfect aperitif wine or to match with light tapas dishes.

Tasting Note: Pale straw in colour, aromas of tropical fruit, crisp apple, and nashi pear jump from the glass along with ripe stone fruit. Clean and pure on the palate with bountiful 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: Fish or prawn dishes suit this wine perfectly, as would a tomato and basil salad.

Goes With Cheese: Lightly creamy soft cheeses such as Brie or ash Camembert will match the body of this wine.

Goes With Music: To be decided!

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 or up to five years from vintage.

Vineyard: The Glenville vineyard is near the southern edge of McLaren Vale near Sellicks Hill. Owned and farmed by the Aplin family, only three rows of Grenache Gris are planted on the site, and the vines thrive in the warm Mediterranean climate.

Winemaking: The fruit is hand-picked and whole bunch pressed to stainless steel tank for a cool ferment to capture the vibrancy of the fruit. The wine remained on ferment lees to add some textural layers before bottling in September 2026.

ABV: 12.2%