APHELION



2020 ‘Welkin’ Grenache

Variety: Grenache from several vineyards dotted around McLaren Vale.

Summary: Fresh vibrancy and outrageous aromatics are the hallmarks of this wine. Bright juicy red berry characters dance through the palate and soft but supportive tannins provide a good structure and mouthfeel.

Tasting Note: Beautifully intense purple colour with aromatics that jump out of the glass. Pure fruited aromas of redcurrant and cinnamon follow through on to the palate with fresh acidity keeping the wine lively and vibrant. A small percentage of whole bunch fermentation in the wine adds a savoury element and herbal notes. The Welkin Grenache is a light bodied wine that works very well in an aperitivo setting.

Goes With Food: Perfect with light tapas! Very versatile with light to medium bodied cuisine.

Goes With Cheese: Fresh chevre matches this wine’s youthful vibrancy.

Goes With Music: Jake Bugg – Lightning Bolt.

Goes With Life: A great wine to kick off with, it’s light body keeps the drinkability factor high.

Serve At: 16-18 degrees Celsius.

When to Drink: Ready to drink now whilst it retains its youthful vibrancy but will drink well over the next 5 – 8 years.

Vineyard: Half of the fruit was sourced from the Lopresti vineyard on Hahn Road at the southern end of McLaren Vale. Two other old vine vineyards in the Blewitt Springs sub-region made up the balance of the blend.

Winemaking: Three vineyard sites make up this wine. The first two sites had the fruit destemmed with whole berries fermented to dryness and pressed directly to 500L, 600L and 2,400L neutral oak. The third site was fermented with 50% whole bunches and was then pressed to neutral 500L and 600L puncheons. The wine remained in oak on full lees where it matured until bottling in July 2020.