APHELION

2020 ‘Confluence’ Grenache



Variety: Grenache from Blewitt Springs sub region of McLaren Vale.

Summary: This complex, aromatic, food friendly, but fantastically drinkable wine evolves in your glass. Good structure and length. Carries our signature savoury finish.

Tasting Note: Vibrant red with purple hues in the glass. Raspberry, cinnamon spice, and red liquorice aromatics jump from the glass and an herbal edge gives great interest. On the palate Satsuma plum, wild strawberry and fine sandalwood dominate with fine tannins giving the wine exemplary length. The palate shows great intensity and concentration without being heavy or cloying. A wine that shows great poise and balance.

Goes With Food: Pan seared duck matches the spice and body of the wine well.

Goes With Cheese: The mushroom characters of a quality Camembert or washed rind cheese will complement the wine’s flavours and won’t dominate its delicate structure.

Goes With Music: Nick Cave – Jubilee Street

Goes With Life: Out for a fancy dinner or aperitivo on the back deck.

Serve At: 18 degrees Celsius.

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

Vineyard: All hand-picked fruit from a single vineyard of 85-year-old bush vines in the highest point of the Blewitt Springs district of McLaren Vale.

Winemaking: A single ferment which contained 55% destemmed whole berries and 45% whole bunches. Majority free run juice with a small percentage of light pressings. Aged in a single 2,400L French oak Foudre for ten months before bottling.

Production: 520 6-packs produced under screwcap.

Accolades: 94 points – Gary Walsh, The Wine Front