APHELION

2021 Trenerry SV Grenache

Variety: 100% Grenache.

Summary: Part of our premium SV Grenache range, the fruit used to make this wine is sourced from a single vineyard in the Onkaparinga Hills area of McLaren Vale owned by the Trenerry family. The lightest and most aromatic wine in the range, red fruits mingle with herbal briar characters to create a wine of freshness and depth.

Tasting Note: Bright vibrant purple in the glass. Lifted aromatics of cranberry, bramble, and cherry. Herbal characters abound on the palate, with rosehip, just-ripe strawberry, and blood orange flavours. A rasp of light tannin provides good length and a savoury finish. The Trenerry Grenache has great energy and vitality in a light to medium bodied frame.

Vineyard: Sourced from the Dam block on the Trenerry vineyard in the Onkaparinga Hills sub-region of McLaren Vale. Planted in 1970, the block consists of only four short rows of Grenache and presents a very unique style when compared to fruit grown on the other side of the Onkaparinga Gorge in the main McLaren Vale region.

Winemaking: The fruit was hand-picked on the 9th March and processed as a 100% whole bunch ferment. After a slow and cool ferment the fruit was pressed to large format neutral French oak where it remained on full lees until racking for bottling in January 2022. Only a single demi-muid barrel (600L) of this wine was produced.

Vegan friendly.

Production: 120 6-packs produced under cork.