APHELION

2021 Wait 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 northeast corner of the Blewitt Springs area of McLaren Vale owned by the Wait family. The most structural and savoury wine in the range, brooding in character with earth and briary characters dominating the palate.

Tasting Note: Deeply coloured with an intense purple hue. Savoury aromatics of turned earth, root vegetable, and dark cherry are subtle but have great depth. The palate is firm with a very savoury and slightly saline edge. Tannin is the most prominent of the three SV wines, it comes in waves and carries the savoury edge of the wine across the palate with great length. The longest palate of the three, this wine will stand up to a rich food pairing and will benefit with time in the cellar.

Vineyard: Sourced from the upper tank block on the Brini vineyard in the Blewitt Springs sub-region of McLaren Vale. This block has been a staple of Aphelion from our first vintage and forms the backbone of the Confluence Grenache. Sandy based loam soils provide fruit that gives intensity and a brooding edge.

Winemaking: The fruit was hand-picked on the 15th 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.