APHELION

2022 Brini 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 Brini family. The roundest and most intense wine in the range, dark plum fruits dominate with earth and forest floor characters to create a wine of depth and richness.

Tasting Note: Bright with a deep purple hue in the glass. Lifted aromatics of cinnamon spice, damson plum, and brown sugar with a briar character that evolves in time. Medium plus in body, a savoury bitterness with an herbal edge balances the sweet cherry fruit. Prominent tannin provides a good structure and flavour length.

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 3rd April 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 February 2023.

Vegan friendly.

Production: 210 6-packs produced under cork.