

APHELION

2024 'Hickinbotham' Single Site Grenache Noir



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 Clarendon area of McLaren Vale. The highest altitude wine in the range with vibrancy and crisp acid drive, 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 Hickinbotham Grenache has great energy and vitality in a medium bodied frame.

Goes With Food: Vegetable lasagne with a rich béchamel.

Goes With Cheese: Cremeux d'Affinois with seed and fruit crackers.

Goes With Music: Emilie-Claire Barlow – The Beat Goes On.

Goes With Life: A very good friend's party; or a midweek dinner.

Serve At: 16-18 degrees Celsius.

When to Drink: Built to continue evolving through to 2035.

Vineyard: Sourced from Blocks 111-113 at the highest elevation of the Hickinbotham vineyard in Clarendon. A southerly aspect provides respite from the hot afternoon sun during ripening ensuring that this fruit is the last Grenache harvested with a very long hang time on the vine to produce a very well-developed flavour profile.

Winemaking: The fruit was hand-picked on the 3rd 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 May 2025.

ABV: 14.1%.

Production: 1300 bottles produced under DIAM Origine cork.

Unfiltered | Unfined | Vegan |