

APHELION

2024 'Rapture' Old Vine Grenache Noir



Variety: 100% Grenache.

Summary: The Rapture is our pinnacle Grenache. Made only in years when we have the required quality of fruit, this wine is created to display the best of what Aphelion produces.

Tasting Note: A vibrant purple hue in the glass. Brooding but fleshy aromatics are laced with an herbal spice note. Tannins are prominent but don't dominate – cherry pip flavours wash over the mid palate. A savoury finish with an immense length and persistence. This wine will blossom with some bottle age.

Goes With Food: Roasted lamb shoulder, mash and jus.

Goes With Cheese: Aged gouda with fruit crackers.

Goes With Music: Valerie – Amy Winehouse.

Goes With Life: A milestone moment. Or to make an everyday moment unforgettable.

Serve At: 16-18 degrees Celsius.

When to Drink: Built to continue evolving through to 2040.

Vineyard: Sourced from the Hickinbotham Block 301 1971 planted Grenache in Clarendon. The block sits at around 230m above sea level on a gently north facing slope.

Winemaking: The fruit was hand-picked on the 21st of March. The fruit was destemmed with 20% remaining as whole clusters. After a cool ferment lasting 14 days the fruit was pressed to a 1,500L Drunk Turtle cocchiopesto (a mixture of crushed ceramics and natural aggregates) vessel for maturation. The wine was racked and bottled in February 2025. Unfined, unfiltered, & vegan.

ABV: 13.9%

Production: 1,100 bottles filled under DIAM Origine cork