

APHELION

2024 Wait 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 northeast corner of the Blewitt Springs area of McLaren Vale owned by the Wait family. Often 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 ruby 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. This wine will stand up to a rich food pairing and will benefit with time in the cellar.

Goes With Food: Redolent with a sausage and thyme ragu.

Goes With Cheese: Cremeaux d'Argental and fruit crackers.

Goes With Music: Beast of Burden - The Rolling Stones.

Goes With Life: To enjoy the camaraderie of a bottle shared with friends; or while reading a good book.

Serve At: 16-18 degrees Celsius.

When to Drink: Enjoy now and will continue to evolve through to 2034.

Vineyard: Sourced from the Top Bush block on the Wait vineyard in the Blewitt Springs sub-region of McLaren Vale. Planted in the mid 1940's, this block is dry grown and provides small berries with intense flavour and prominent tannin.

Winemaking: The fruit was hand-picked on the 6th 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: 13.2%.

Production: 800 bottles produced under DIAM Origine cork.

Unfiltered | Unfined | Vegan |