

APHELION

2024 'Confluence' Grenache Noir

Variety: Grenache from Blewitt Springs sub region of McLaren Vale.

Summary: This complex, aromatic, food friendly, but fantastically drinkable wine evolves in your glass. Good structure and length. Carries our signature savoury finish.

Tasting Note: Vibrant red with purple hues in the glass. A savoury core presents with olive and briar. Crunchy raspberry and cranberry come to the fore with some air. On the palate Satsuma plum, wild strawberry and fine sandalwood dominate with fine tannins giving the wine exemplary length. The palate shows great intensity and concentration without being heavy or cloying. A wine that shows great aging potential and which will continue to evolve over time.

Goes With Food: Pan seared duck matches the spice and body of the wine well.

Goes With Cheese: The mushroom characters of a quality Camembert or washed rind cheese will complement the wine's flavours and won't dominate its delicate structure.

Goes With Music: Nick Cave – Jubilee Street

Goes With Life: Out for a fancy dinner or aperitivo on the back deck.

Serve At: 18 degrees Celsius.

When to Drink: Ready to drink now but will continue evolving through to 2030.

Vineyard: 70% Clarendon fruit from Hickinbotham vineyard, 30% Blewitt Springs from the Brini and Wait vineyards.

Winemaking: 40% whole bunch fermented in stainless steel and small concrete open top fermenters. Matured in a combination of 1,500L Drunk Turtle (cocciopesto), 950L concrete egg, and seasoned French 2,800L foudre and demi-muid oak. Bottled February 2025.

Production: 1,200 half dozen produced under screwcap.

ABV: 13.8%

Unfiltered | Unfined | Vegan.

