

APHELION

2025 'Callow' Grenache Blanc



Variety: Grenache Blanc.

Summary: Fruit from a single vineyard near Kangarilla in McLaren Vale is hand-picked and whole bunch pressed to create a wine of purity, freshness, and elegance. Vibrant acidity provides potential for the wine to cellar well over the medium term.

Tasting Note: Intense and vibrant fruit character aromatics mingle with citrus and spice. A textural edge provides a food friendly aspect, and cinnamon and nutmeg spice complement the nashi pear and stone fruit flavours.

Goes With Food: Bouillabaisse matches the body and spicy notes of this wine.

Goes With Cheese: Comté will not overwhelm the wine and the spice characters of the wine add complexity to the match.

Goes With Music: Muse - Stockholm Syndrome.

Goes With Life: Textural and aromatic, this wine opens up to a great first glass of the evening or matched to a feature dish of the evening.

Serve At: 8-10 degrees Celsius.

When to Drink: Ready to drink now but will cellar well over the next 5 to 8 years.

Vineyard: Sourced from the certified Organic and Biodynamic Yangarra vineyard near Kangarilla in McLaren Vale.

Winemaking: The fruit was hand-picked and whole bunch pressed. 60% of the juice was fermented in stainless steel to retain freshness and varietal character with the balance being fermented in one new Austrian oak hogshead and seasoned French oak barriques. A slow and cool ferment occurred and once complete the wine remained on its full lees with battonage until bottling in December 2025.

ABV: 13.2%

| Vegan |

Production: 250 6-packs produced under screwcap.