APHELION

2019 ‘Affinity’ GMS



Variety: A 50/45/5 blend of McLaren Vale Grenache, Mataro and Shiraz.

Summary: A blend of 3 parcels of Blewitt Springs Grenache, 4 parcels of McLaren Vale Mataro and 1 parcel of McLaren Vale Shiraz results in a wine with oodles of complexity. Good roundness of fruit flavour on the mid palate leads to a savoury finish with powdery tannin.

Tasting Note: A beautiful and crisp savoury edge runs through this wine from aroma to palate. The extended ferment characters appear in the form of spicy meaty complexity whilst the youthful Grenache component keeps the feel fresh and vibrant. Savoury, spicy, complex.

Goes With Food: Matches well to lighter red meat dishes such as venison or rare lamb, but is equally well suited to a vegetarian lasagne. Versatility is a key component of this wine.

Goes With Cheese: An aged cloth bound cheddar or mid strength parmesan matches the subtle tannin profile of the Affinity.

Goes With Music: PJ Harvey – Down By The Water

Goes With Life: Pleases the crowds and the aficionado – a safe bet for both sides of the fence.

Serve At: 18 degrees Celsius.

When to Drink: Ready to drink now, but will continue evolving through to 2035.

Winemaking: All eight parcels that make up this wine were fermented and aged separately before blending.
The Grenache components come from 3 separate Blewitt Springs vineyards. Whole bunch and whole berry ferments were used along with extended skin contact post ferment (four months).
The Mataro parcels are from 3 separate vineyards with some whole bunch and some pre-ferment cold soak used.
The Shiraz component is from a single vineyard on the southern edge of the McLaren Vale township. The Shiraz portion was aged in a brand new French Oak Demi Muid (600L) barrel.
The wine was then matured for ten months in neutral French puncheons and hogsheads prior to bottling in January 2020. Unfined & unfiltered.

Production: 413 dozen produced under screwcap.

Accolades: 94 points – Nick Stock
93 points – Gary Walsh, The Wine Front