

APHELION

2024 “Affinity” Grenache Mourvèdre



Variety: A 85/15 blend of McLaren Vale Grenache and Mourvèdre.

Summary: A blend of single vineyard McLaren Vale Grenache and single vineyard Willunga South Mourvèdre 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 whole bunch ferment characters appear in the form of spicy herbal 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: Laughter and languid lounging with loved ones.

Serve At: 16-18 degrees Celsius.

When to Drink: Enjoy now and will continue to evolve through to 2032.

Vineyard: The Grenache fruit comes from the Romano family’s single vineyard in the Seaview sub-district of McLaren Vale. The Mourvèdre is from the Lacey family’s single vineyard in Willunga South.

Winemaking: Both parcels of wine that make up this blend were fermented and aged separately before blending. A portion of stems was used in the Grenache ferment. Some pre-ferment cold soak was used with the Mourvèdre portion. The wine was then matured for ten months in neutral French puncheons and hogsheads prior to bottling in February 2025.

ABV: 14.2%.

Production: 220 half-dozen packs produced under screwcap.

Unfiltered | Unfined | Vegan |