APHELION

2022 ‘Welkin’ Nero d’Avola



Variety: Nero from a single vineyard in the Willunga Foothills.

Summary: Fresh vibrancy and outrageous aromatics are the hallmarks of this wine. Bright juicy red berry characters dance through the palate and soft but supportive tannins provide a good structure and mouthfeel.

Tasting Note: Beautifully intense purple colour with aromatics that jump out of the glass. Pure fruited aromas of redcurrant and spicy plum follow through on to the palate with fresh acidity keeping the wine lively and vibrant. A slight rasp of powdery tannin a herbal element provide a good palate length.

Goes With Food: Roasted capsicum with orecchiette pasta.

Goes With Cheese: Fetta with olive oil and whole peppercorns match the energy of this wine’s palate.

Goes With Music: The Killers - Bones.

Goes With Life: Fruit driven and energetic, chilled down a little this wine is a perfect choice when the weather turns warm.

Serve At: 16-18 degrees Celsius.

When to Drink: Ready to drink now whilst it retains its youthful vibrancy but will drink well over the next 4 – 6 years.

Vineyard: All of the fruit was sourced from the Lopresti vineyard in the Willunga foothills area of McLaren Vale.

Winemaking: The fruit was hand-picked early in the ripening period to make sure there was plenty of retained fresh acidity and crunchy fruit flavours. 25% of the fruit was kept as whole bunches with the balance of fruit being destemmed with whole berries fermented to dryness and pressed directly to 500L and 600L puncheons, all neutral French oak in origin. The wine remained in oak on full lees where it matured until bottling in August 2022.

Unfined, unfiltered & vegan friendly.