APHELION

2026 ‘Welkin’ Nero d’Avola



Variety: Nero from a single vineyard in the Sellicks Foothills in McLaren Vale.

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 with 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 3 – 5 years.

Vineyard: The fruit for this wine was sourced from the Lopresti Ridgehaven vineyard in the Sellicks foothills area of McLaren Vale.

Winemaking: The fruit was picked early in the ripening period to make sure plenty of fresh acidity was retained along with crunchy fruit flavours. A small portion of stems was used in the ferments with the balance of fruit being destemmed. Fermented to dryness and pressed directly to large French oak foudre and stainless steel tank. The wine remained on full lees until bottling in September 2026.

ABV: 13.9%.