APHELION

2018 ‘Emergent’ Mataro



Variety: Mataro from three vineyards running the length of McLaren Vale.

Summary: A beautiful mix of savoury characters and bright red fruits. Complexity builds in the glass.

Tasting Note: The aromatics of this wine jump out the glass with sage, cherry spice and fresh almonds. Powdery tannins provide a canvas for the flavours that wash across the medium bodied palate, and bright acidity keeps the wine fresh and vibrant. Our 2018 Mataro has a very long finish and persistent drive with an elegant fruit profile.

Goes With Food: Very food friendly due to its savoury characters – try with duck rillettes and fresh crusty bread.

Goes With Cheese: An aged Pecorino would match the body of the wine and complement it’s acidity and spiciness.

Goes With Music: Vance Joy – Lay It On Me

Goes With Life: When the inspiration strikes to try something a little left of centre.

Serve At: 16-18 degrees Celsius.

When to Drink: Ready to drink now, but will continue evolving through to 2030.

Vineyard: Sourced from three vineyards. The first is in Blewitt Springs, the climatically coolest part of the Vale. The second vineyard is a couple of kilometres south of Willunga town. The third vineyard is in the Sellicks foothills further South.

Winemaking: All three Mataro batches received different treatment in the winery. The Blewitt Springs Mataro was destemmed and then cold soaked for 2 days pre-ferment to extract vibrant colour. The Willunga ferment was fermented with 50% as whole bunches of grapes. The Sellicks portion was destemmed and fermented as whole berries. All batches were matured in neutral French oak before blending and bottling in July 2019.

Unfined & unfiltered.

Production: 180 dozen produced under screwcap.