

APHELION

2017 'The Ardent' Sagrantino



Variety: Sagrantino from two sub-regions in McLaren Vale – White's Valley in the south and Seaview in the north.

Summary: This wine displays a wonderful balance of intense purple and blue fruit, ripe tannin, juicy natural acidity and delivers great length on the palate.

Tasting Note: Outrageously spice driven with clove, cinnamon and five spice all coming to the fore on the nose. A savoury Italianate palate supports a tight structure and a dry palate to provide a very food friendly wine. Tannins are prominent but in balance.

Goes With Food: A rich mushroom ragout would balance the assertive tannins of this wine.

Goes With Cheese: An aged clothbound English Cheddar would complement the intensity and complexity of this wine.

Goes With Music: Crosby, Stills, Nash & Young – Almost Cut My Hair

Goes With Life: Matches equally well as a fine dining partner or whilst watching a Bledisloe Test.

Serve At: 18 degrees Celsius. In its youth we recommend decanting to allow the wine to breathe and its subtleties to shine.

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

Vineyard: One tonne of fruit was picked from the White's Valley vineyard (this vineyard is low yielding, and only has three rows of Sagrantino planted to it). An additional tonne of fruit was picked from a Seaview vineyard with red iron rich rocky soil. The vines on both vineyards are approaching 20 years of age.

Winemaking: The fruit from each vineyard was destemmed and kept as whole berries before being fermented. Free run and light pressings were kept separate and then aged for 20 months in neutral and third-use French oak to round out the wine and soften the tannins. Blended and bottled in December 2018. Unfined & unfiltered.

Production: 110 dozen produced under screwcap.