

# APHELION

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## 2020 'Affinity' GMS



**Variety:** A 40/35/25 blend of McLaren Vale Grenache, Mataro and Shiraz.

**Summary:** A harmonious blend of the varieties from three distinct regions of the Vale produces a vibrant, complex, and layered style of wine.

**Tasting Note:** Vibrant purple in the glass. Intense fruit driven aromatics of ripe cherry, vanilla pod, exotic spice and aniseed. The palate shows generosity of flavour without being thick or cloying – red berries are matched by savoury alpine herbs and cedar. The mouthfeel is rounded but with supportive tannins that open up the food matches for this wine.

**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:** Pleases the crowds and the aficionado – a safe bet for both sides of the fence.

**Serve At:** 18 degrees Celsius.

**When to Drink:** Ready to drink now but will continue evolving through to 2035.

**Vineyard:** A single puncheon of Blewitt Springs Grenache from the Wait family vineyard, 2 barriques of Mataro from the Lacey vineyard on Colville Rd in Willunga, and a single barrel of McLaren Vale Shiraz from the McMurtrie family vineyard.

**Winemaking:** All parcels that make up this wine were fermented and aged separately before blending.

The Grenache and Shiraz were both destemmed with whole berries fermented to dryness.

The Mataro parcel was fermented with 40% whole bunches.

The wine was then matured for nine months in neutral French puncheons and hogsheads prior to bottling in December 2020.

Unfined & unfiltered.

**Production:** 240 6-packs produced under screwcap.

