

APHELION

2020 'Welkin' Sagrantino Mataro



Varieties: 70% Sagrantino, 30% Mataro.

Summary: An early release red with crunchy acidity, tannic grip and a vibrant palate. The drinkability of this wine is huge, and the savoury finish entices a second glass.

Tasting Note: Vibrant purple with ruby edges. Aromatics of violets, rose, clove spice, with an herbal edge. Punchy tannins that are very fine and textural but plenty of them. On the palate flavours of sour cherry, cranberry, and white strawberries show themselves. The wine finishes savoury with tannic grip that provides good length of flavour. A very Italianate wine which cries out for a good serving of capocollo.

Goes With Food: Slow roasted lamb shoulder balances with the tannin in the wine.

Goes With Cheese: Aged Parmesan complements the spicy characters of the wine.

Goes With Music: Audioslave - Cochise

Goes With Life: Bring this one out when the main course is served – BYO it to your favourite Italian restaurant and you'll be rewarded!

Serve At: 16-18 degrees Celsius.

When to Drink: Ready to drink now but will soften over the next few years and become even more approachable.

Vineyard: Single vineyard Sagrantino from White's Valley in McLaren Vale is blended with hand-picked single vineyard Mataro from Willunga South sub-region.

Winemaking: Sagrantino is a famously tannic variety so we fermented the fruit as whole berries and pressed early to limit the amount of tannin present and retain more of the primary fruit aromatics. The Mataro portion was fermented with 30% whole bunches of fruit. Both parcels were blended and bottled in December 2020.

Unfined, unfiltered & vegan friendly.

Production: 190 dozen produced under screwcap.