

APHELION

2021 'Callow' Grenache Blanc



Variety: Grenache Blanc.

Summary: Fruit from a single vineyard near Kangarilla in McLaren Vale is hand-picked and whole bunch pressed to create a wine of purity, freshness, and elegance. Vibrant acidity provides potential for the wine to cellar well over the medium term.

Tasting Note: Intense and vibrant fruit character aromatics mingle with citrus and spice. A textural edge provides a food friendly aspect, and cinnamon and nutmeg spice complement the nashi pear and stone fruit flavours.

Goes With Food: Bouillabaisse matches the body and spicy notes of this wine.

Goes With Cheese: Comté will not overwhelm the wine and the spice characters of the wine add complexity to the match.

Goes With Music: Muse - Stockholm Syndrome.

Goes With Life: Textural and aromatic, this wine opens up to a great first glass of the evening or matched to a feature dish of the evening.

Serve At: 8-10 degrees Celsius.

When to Drink: Ready to drink now but will cellar well over the next 5 to 8 years.

Vineyard: Sourced from the Yangarra vineyard near Kangarilla in McLaren Vale.

Winemaking: The fruit was hand-picked and whole bunch pressed to ferment in stainless steel to retain freshness and varietal character. A slow and cool ferment occurred and once complete 20% of the wine was transferred to second use French oak to mature with the balance remaining in tank. The batches were combined just prior to bottling in August 2021.

Vegan friendly.

Production: 591 6-packs produced under screwcap.