

APHELION

2021 Welkin Sparkling Chenin Blanc



Variety: Chenin Blanc.

Summary: Fruit from a single vineyard in the Kuitpo sub-district of the Adelaide Hills. The wine was fermented in neutral French oak barriques to bring texture and intrigue to the final blend.

Tasting Note: Pale straw colour in the glass. Aromatics of red apple and lemon curd lead to a palate that is fresh and vibrant. A fine and consistent bead provides a great mouthfeel and length of the palate.

Goes With Food: Fresh oysters are a perfect match - the crispness and light body of the wine cut through the richness of the oyster perfectly.

Goes With Cheese: A high quality Parmesan will match the light brioche characters in the wine.

Goes With Music: Kanye – Ghost Town.

Goes With Life: Pop this wine to celebrate life's best moments! Also a great start to any evening meal.

Serve At: 6-8 degrees Celsius.

When to Drink: Ready to drink now but will cellar well over the next 3 to 5 years.

Vineyard: Sourced from the Tregarthen vineyard in Kuitpo, Adelaide Hills.

Winemaking: The fruit was pressed and transferred to neutral French oak barriques to ferment. Once ferment was complete the wine rested on its lees for five months to impart texture and additional flavour elements. The wine was transferred to tank for secondary ferment (Charmat) and was bottled in August 2021.

Vegan friendly.

Production: 447 dozen produced under crown seal.