

# APHELION

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## 2022 'Welkin' Rosé



**Variety:** A blend of 75% Mourvèdre and 25% Grenache.

**Summary:** Fresh vibrant fruit characters mingled with citrus and spice aromatics are the hallmarks of this wine. Bright juicy red berry characters dance through the palate with bright acidity and subtle tannins provide a good structure and mouthfeel.

**Tasting Note:** A beautiful salmon-orange colour, aromatics of fresh flowers and just ripe strawberries jump out of the glass. Blood orange, grapefruit and cranberry characters mingle on to the palate with fresh acidity keeping the wine lively and vibrant. A slight rasp of powdery tannin adds a savoury element and provides good palate length.

**Goes With Food:** Lightly spiced Thai based seafood dishes.

**Goes With Cheese:** Fresh burrata matches the body of the wine.

**Goes With Music:** Grinderman – Palaces of Montezuma.

**Goes With Life:** Fruit driven and energetic, chilled down this wine is a perfect choice when the weather turns warm.

**Serve At:** 8-10 degrees Celsius.

**When to Drink:** Ready to drink now.

**Vineyard:** The Mourvèdre fruit is sourced from the Yangarra vineyard near Kangarilla. The Grenache is grown as bush vines and is from the Hickinbotham vineyard in the Clarendon sub-district of McLaren Vale.

**Winemaking:** The Mourvèdre was hand-picked and whole bunch pressed with no crushing to stainless steel tank to ferment. The ferment was kept cool to retain freshness and varietal character. Once ferment was complete the wine was kept on lees to add some texture. The Grenache was hand-picked and whole bunch pressed with no crushing to old French oak puncheons for ferment. The oak ferments were allowed to get warm to impart texture and complexity and once ferment was complete the wine was left on lees. The batches were combined just prior to bottling in August 2022.

Vegan friendly.