

GRAFT
WINE COMPANY

APHELION THE AFFINITY GSM BLEND / APHELION / 2017 / MCLAREN VALE / AUSTRALIA

+44 (0)20 3490 1210 | hello@graftwine.co.uk | www.graftwine.co.uk | @GraftWine

PRODUCER

Winemaker Rob Mack was named Australia's 'Young Gun of Wine' in 2018, after a only a few years of producing amazing wines alongside his wife Louise. They decided to name their winery Aphelion, which is derived from the Ancient Greek meaning "from the sun to you" - pretty apt for the sun-soaked conditions in South Australia's McLaren Vale. They source fruit from quality growers in Blewitt Springs and White Valley, including some of the region's oldest Grenache vines. Blink and you'll miss them though, as these beautiful wines are made in extremely small batches.

APHELION

VITICULTURE + VINIFICATION

This blend is made from fruit sourced from 4 parcels of Blewitt Springs Grenache, 3 parcels of McLaren Vale Mataro and 2 parcels of McLaren Vale Shiraz. All nine parcels that make up this wine were wild fermented and aged separately before blending. The Grenache components come from 3 separate Blewitt Springs vineyards. Whole bunch, whole berry and 3 month extended macerations were used. The Mataro parcels are from 3 separate vineyards, with some whole bunch, some four day pre ferment cold soak and some 3 month extended maceration used. The two Shiraz components are from 2 separate but very close by vineyards – one higher in elevation and picked earlier, the other picked later and then kept on skins for one month. 100% native malolactic fermentation was allowed to occur for each of these ferments. The wine was then matured for 9 months in neutral French hogsheads prior to bottling in December 2017. Unfined & unfiltered.

TASTING NOTE

Dark cherry, spice and savoury herb characters come together to form a very complex nose. This blend is medium bodied, with powdery and ripe tannins, showing a complex structure with a very long flavour length. Plush red and blue fruits mingle with sage and aniseed.

FACTS + STATS

WINEMAKER	ROB MACK
VARIETIES	40% GRENACHE, 25% SYRAH, 35% MATARO
APPELLATION	MCLAREN VALE
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	14.4%
SUGAR	0 G/L
TOTAL ACIDITY	5.8 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	55 MG/L

