

GRAFT
WINE COMPANY

APHELION THE CONFLUENCE GRENACHE / APHELION / 2018 / MCLAREN VALE / AUSTRALIA

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PRODUCER

Winemaker Rob Mack was named Australia's 'Young Gun of Wine' in 2018, after a only a few years of producing wines alongside his wife, Louise. They decided to name their winery Aphelion; derived from the Ancient Greek meaning "from the sun to you" - pretty apt for the sun-soaked conditions in South Australia's McLaren Vale. Fruit is sourced 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.

VITICULTURE + VINIFICATION

All hand-picked fruit. 70% grown on 80 year old bush vines in Blewitt Springs, the balance from a separate Blewitt Springs vineyard with 50 year old vines. Both vineyards lie on sandy soil. The majority of this wine is made from the free run juice from pressing, with a small percentage of light pressings. Three separate fermentations occur, with 60% whole berry, 20% whole bunch and 20% undergoing extended maceration for 3 months. All ferments are wild; using native yeasts brought in from the vineyard. 100% wild malolactic fermentation encouraged. Aged in neutral French oak puncheons for 9 months before blending and bottling. This wine is unfiltered & unfiltered.

TASTING NOTE

This wine is a vibrant purple colour with crimson notes. Nose is full of spicy cherries and dusty herbs. Palate is juicy with vibrant acidity that gives the wine a good length. Complex red berry flavours mix with savoury soft spice. Light to medium bodied with soft tannins.

FACTS + STATS

WINEMAKER	ROB MACK
VARIETIES	100% GRENACHE
APPELLATION	MCLAREN VALE
FORMAT	0.750L
CLOSURE	SCREW TOP
ALCOHOL	14.5%
SUGAR	0 G/L
TOTAL ACIDITY	5.44 G/L
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
TOTAL SULPHUR	42 MG/L
CASE SIZE	6

APHELION



