

APHELION

hickinbotham vineyard grenache 2022



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: Rob Mack

Grape(s): Grenache

GI: McLaren Vale

Site(s): Hickinbotham Vineyard

Vintage notes: Lou and Rob's favorite vintage since Aphelion began. Good winter rains and nice weather during flowering set up the vines to produce immaculate fruit. The growing season was long and temperate with some welcome small rain events to refresh the vines. The resulting wines have amazing length of flavor and great concentration, intensity of fruit and structure. A classic vintage.

Vineyard notes: Sourced from Blocks 111-113 at the highest elevation (around 250 meters) of the Hickinbotham vineyard planted in 1971 in Clarendon. The grenache fruit from this area tends to be darker, denser and more savory than the buoyant fruit grown on the Blewitt Springs sands. A southerly aspect provides respite from the hot afternoon sun during ripening ensuring that this fruit is the last grenache harvested with a very long hang time on the vine.

Winemaking: The fruit was hand-picked on the 6th April and processed as a 100% whole bunch ferment. After a slow and cool ferment the fruit was pressed to large format neutral French oak where it remained on full lees until racking for bottling in February 2023.

Closure: Natural cork

ABV: 14%

Legend tasting notes: The darkest fruit and most savory of the Apehion single vineyard grenaches. The nose presents dark black raspberry, pickled Davidson plum (a native sour plum), dried anise, flower stems, and a slight cocoa note. The palate is denser than the Blewitt Springs yet still energetic, with supple texture a long, slightly drying finish.

Production size: 130 six-packs

Scores: 94 Points (Wine Advocate)