

THE CONSCIOUS BIOSPHERE

Petit Sirah Aglianico 2014

McLaren Vale, Petit Sirah (95%) Aglianico (5%)



The Name

This century is considered by many as the era of the conscious biosphere. An early adopter to the idea of generational sustainability, Chester has long been aware of the human impact upon the earth and planted these varieties, natives of warmer climates. Investing in many projects with environmental benefits, d'Arenberg employs minimal intervention methods across our vineyards with the goal of creating harmony between environmental sustainability and wine industry practices.

The Characteristics

Upon release this wine is looking bright as a button. Purple fruits and aromatic, woody spices complement each other on the nose. As the palate evolves we are struck by an assortment of flavours, from the simplicity of cassis and spiced plum, through darker fruits and mild, roasted meat notes, to the ever so faint hint of cedary oak. The wine remains slick and focused through the mid palate and takes advantage of the incredibly vibrant and chalky tannins, which breathe further life into this already energetic wine.

The Vintage

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness. White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

The Winemaking

Small batches of grapes are gently crushed and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to old French oak to complete fermentation and mature for up to 10 months. The barrel ferments are aged on lees, and there is no racking until final blending.



Harvest dates	5 April	Alcohol	14.4%
Residual sugar	1.8 g/L	Titrateable acid	6.4
pH	3.54	Oak maturation	Old French oak
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton