

THE CONSCIOUS BIOSPHERE

Petit Sirah Aglianico 2015

McLaren Vale, Petit Sirah (66%) Aglianico (34%)



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 Vintage

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour and richness. Vintage started on 30 January, the earliest start on record by one day.

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.

The Characteristics

This wine is fresh and youthful, showing lifted red fruits and five spices on the nose. It has a tight, linear palate with flavours of white pepper, fennel and sour plum. Acidity is high, and the tannin robust and gravelly, leading to a long finish. This wine should cellar well for the medium to long term.



Harvest dates	25 Feb - 30 Mar	Alcohol	14.0%
Residual sugar	1.2 g/L	Titrateable acid	7.4
pH	3.47	Oak maturation	Old French oak
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton