

THE BIOPHILIC SILURIAN

Cinsault 2017

McLaren Vale, Cinsault (100%)



The Name

This wine takes its name from the Silurian Hypothesis, which speculates intelligent life once roamed Earth, but the evidence is hidden, unlikely to be found. This vineyard, the oldest Cinsault vines in McLaren Vale, has also remained hidden. Once this bottle is open, you will be biophilically attached, experiencing a strong attraction and emotional attachment to this wine.

The Vintage

A healthy winter and plenty of spring rains set the vines up very well. Bud burst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help that last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

The Winemaking

Walking the vineyard rows and tasting grapes, fourth generation family member, Chester Osborn, determines the ideal picking time for each individual vineyard. Small batches of grapes are gently crushed and then transferred to open fermenters. Foot treading is undertaken two thirds of the way through fermentation, the wine is basket pressed and transferred to old French oak to complete fermentation and mature for twelve months.

The Characteristics

This wine has such an appealing nose of vibrant raspberries, cherries, lavender and aromatic bath salts along with a faint hint of spice. The fruit is really incredibly pure. The palate is immediately approachable with medium fruit weight and fine, supple tannins. Again we are met with a raft of berry fruits, perhaps slightly darker than on the nose and a seductive white pepper note that carries through on the finish. The connection to the bath salts on the nose continues with an almost saline like quality that is evident but very much nestled in amongst the sweet fruits. Despite the suppleness of tannins, the wine displays lovely texture. The acidity is lively yet balanced, ensuring palate freshness and a wonderful length. Crafted from one of the oldest Cinsault vineyards around, you won't be disappointed by the depth of flavour in this wonderfully approachable wine that is built for early to mid-term consumption.



Alcohol	15.0%	Residual sugar	1.3 g/L
Titrateable acid	6.1	pH	3.49
Oak maturation	12 months	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		