

THE BIOPHILIC SILURIAN

Cinsault 2018

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

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above-average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

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 old vine Cinsault shows an abundance of fruit on the nose. Lavish amounts of plum, boysenberry and lavender with just a whisper of savoury spice. The palate is equally generous rippled with layers of the purple fruits seen on the nose. The mouthfeel is succulent and juicy, the tannins fine, supple and silky ensuring early drinkability. Great concentration rarely seen in Cinsault, paired with fresh acidity and those fine tannins, ensure that this wine will also continue to improve for the next five or so years. Without doubt a wine that can be appreciated on its own but with the ability to support a range of foods from antipasto platters through to hearty game dishes.



Harvest dates	22 Mar	Alcohol	14.5%
Residual sugar	1.9 g/L	Titratable acid	6.6
pH	3.43	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton