

THE BIOPHILIC SILURIAN

Cinsault 2019

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

Winter was quite dry, with sporadic light showers that didn't penetrate the soil very deeply. This impacted budburst but was managed with some irrigation. During spring there was quite a strong wind event around the time of flowering, which upset some of the growth, especially in Shiraz. Summer was hot, with an extreme heat wave and a record high temperature of 46.6C, which burnt some varieties like Petit Verdot. Most other varieties managed to escape unscathed, which was surprising. Yields were down on most varieties. The quality, however, was excellent, exhibiting very varietal characteristics. Ferments had to be taken off a little earlier with higher sugar levels because of these strong tannins.

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

The wine displays a lovely aromatic nose, typical of this variety. Lots of berry fruits and floral notes with a hint of peppery spice. The medium bodied weight and restrained tannins on the palate make it immediately approachable. Spiced plums, cranberry and sour cherry flavours give this wine a real sense of freshness. With a little time in glass sweeter mulberry and boysenberry notes should juice up the mid palate. Somewhat unexpectedly, the finish becomes more savoury than sweet in character, a nod perhaps to the age of the vines. This wine will make for a very enjoyable tittle whilst young, perhaps over the next 3 to 5 years and don't be afraid to add a slight chill to it on a hot summer's day.



Harvest dates	19 Mar - 11 Apr	Alcohol	13.5%
Residual sugar	1.0 g/l	Titrateable acid	5.7
pH	3.49	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton