

THE BIOPHILIC SILURIAN

Cinsault 2021
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

The preceding winter was beautifully wet, flushing the soil of salts and filling the soil profile. Spring too was above average, with rainfalls up until November which was almost completely dry. November was hotter than normal which upset the setting of berries. Just as well as the bunch number was way up. Two inches of rain in early February was much appreciated by the relatively large crops. Where crops were smaller, berry size grew. The heat produced a fast flowering, set, and speedy berry development leading to an early veraison and the equal earliest start of vintage on record. A few days in a row around 35°C in February rapidly ripened early lower cropping vineyards. From then on, the vintage was mild and dry. Average temperatures for autumn were down. Some nice 30°C days late March and early April helped finish ripening of bigger crops and late ripening 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

A beautiful vibrant ruby red makes this Cinsault a hidden gem. Aromas flourish of red currant, rose, red plums and spiced apples. After the first sip a cascade of plums, cranberry, boysenberry and spiced cherries flow in your mouth. A very enticing light to medium body wine. A unique varietal showing all its potential. Savoury and smooth finish gives you the craving for more.



Harvest dates	8 Apr	Alcohol	15%
Residual sugar	0.8 g/l	Titrateable acid	5.9
pH	3.52	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton