

THE BIOPHILIC SILURIAN

Cinsault 2022

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

It has been a good winter, the early Spring rains set the vines up very well. November was about 3 degrees colder than average and so the set was variable, especially Mourvèdre which suffered the worst. Luckily, many varieties still had quite a large potential crop, so yields ended about 15% down from 2021 (which was a big crop year). December was bone dry, but January saw 33mm compared to 20mm average. This too set the vines up very well. There was almost no rain and very mild conditions in February, March and April, free of hot or cold spells which resulted in very good leaf retention and ripening. All varieties resulted in outstanding wines. At this stage, it is early to call the vintage but I believe the reds from this vintage are the best I have seen in years. They show great colour fruit, fruit fragrance, richness, acidity, tannins and style. The Red skins were very thick and crunchy and no shrivel was seen, resulting in high tannin content, causing us to pull juice off the skins sweeter than usual, to achieve the desired results.

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 typical of this variety flourish of red currant, rose, red plums a hint of peppery spice. 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. 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. 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	8 Apr	Alcohol	15%
Residual sugar	0.9 g/l	Titrateable acid	5.7
pH	3.56	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton