

d'Arenberg

THE BIOPHILIC SILURIAN

Cinsault 2023

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 cool, wet 2022 winter filled the subsoil, while spring's heavy rainfall impacted yields. Shaded basal buds and reduced fruitfulness from the previous season resulted in small yields. Mild, dry summer caused late veraison. Despite a week of intense heat in February, most vines survived. Riesling started three weeks late, and McLaren Vale Chardonnay and Sauvignon Blanc ripened with low yields due to the heat wave. Autumn was mild, and red grape harvest followed McLaren Vale Chardonnay, with variable, mostly low yields. Fiano, Marsanne, Roussanne, and Viognier ripened alongside the reds. Only 100 tonnes of red varieties remained by Easter, with low yields in Adelaide Hills Chardonnay and Pinot. Dry white Chardonnay vineyards were used for sparkling wine, promising a great year.

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

Bright medium ruby with a lively hue that hints at freshness and energy. Lifted aromas of red currants, ripe red plums, red peppercorns, a hint of fresh pâté with subtle notes of deli meats and spice. Juicy and vibrant with a burst of red fruits, mulberries, and a savoury peppercorn pâté nuance that lingers in the background. The palate is finely balanced between its fruit purity and subtle umami depth. Fine, supporting tannins frame the wine beautifully, adding gentle grip while allowing the wine's juiciness to shine. Fresh acidity lifts the palate, keeping everything in elegant harmony. A lovely medium-bodied red with bright red fruit energy and a delicate savoury edge brings intrigue and charm.



Harvest dates	2 Apr	Alcohol	13.5%
Residual sugar	0.5 g/l	Titrateable acid	5.6
pH	3.5	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton