



d'Arenberg

THE BIOPHILIC SILURIAN

Cinsault 2024

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 early winter was wet, but late winter and spring were dry. Budburst was early, but mild weather delayed flowering. Late spring and early summer rain filled the soil profile for the first time in summer. High disease and vine vigor required significant attention. Warm, dry conditions in January and February favoured quality. Whites show high quality with good acidity. McLaren Vale Chardonnay, Riesling, and Sauvignon Blanc were harvested before the March heatwave, while other whites and reds benefited from it. Most premium Shiraz and Cabernet Sauvignon were harvested before the heatwave and show very good quality. Italian, Spanish, and Portuguese varieties thrived, producing excellent wines. Adelaide Hills had low yields but high quality

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

Lifted aromas of red cherries, red plums, and red licorice, with subtle hints of oregano. The juicy mid-palate is generous with vibrant red fruits, lollies, and delicate traces of fennel seed. Soft, elegant tannins are complemented by a gentle line of acidity that enhances the purity of the fruit. A lovely, fruit-forward wine bursting with flavour, a true all-rounder.



Harvest dates	Apr	Alcohol	14.5%
Residual sugar	1.0 g/l	Titrateable acid	5.9
pH	3.44	Oak maturation	12 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton