

THE CENOSILICAPHOBIC CAT

Sagrantino Cinsault 2012

McLaren Vale, Sagrantino (96%) Cinsault (4%)



The Name

As a child Chester had a cat named Non Alcoholic Booze, which the family shortened to Booze when they discovered that he enjoyed red wine. The concerned Osborn family refused to let him drink it, so consequently Booze lived a frustrated life, suffering from a monumental case of Cenocilicaphobia (the fear of an empty glass).

The Vintage

A wet summer and winter in set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

The Winemaking

Small batches of grapes are gently crushed and then transferred to five tonne headed down open fermenters. These batches remain separate until final blending. Foot treading is undertaken two thirds of the way through fermentation. The wine is then basket pressed and transferred to a mixture of old French and American oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. The Cenocilicaphobic Cat does not undertake fining or filtration prior to bottling.

The Characteristics

Dark fruits dominate the nose of this wine and continue to be seen on the palate. Mulberry, plum, rhubarb and dark cherry can all be seen, with a hint of liquorice on the finish. The Cinsault adds attractive but restrained, floral and bath salt notes adding complexity and finesse to the wine. Underpinning these characters is the clever use of subtle French oak: integrating with the fruit not dominating it. Sagrantino's mouth-coating fine, yet rustic tannins have rounded out beautifully with extended maturation time in the bottle.



Harvest dates	24 Feb – 5 Apr	Alcohol	14.0%
Residual sugar	1.0 g/l	Titratable acid	7.0
pH	3.46	Oak maturation	Up to 24 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton