

THE ATHAZAGORAPHOBIC CAT

Sagrantino Cinsault 2013

McLaren Vale, Sagrantino (94%) Cinsault (6%)



The Name

Named after Audrey Hepburn and nicknamed Ordinary, Audrey was a plain tabby cat. Suffering from Athazagoraphobia, the fear of being forgotten, she was often trotting close to Chester's heels. Like Audrey, this wine will be hard to forget with tannins and lush red fruits lingering on the palate, long after the bottle is empty.

The Vintage

A warm and dry spring and summer followed by further dry conditions throughout harvest meant a number of things. Firstly disease pressure was negligible, the vast majority of fruit being very clean. Secondly yields were down. Finally ripening happened relatively quickly. From a quality perspective in regards to reds, these conditions produced wines of incredible colour and flavour. Dark, brooding wines with great volumes of fruit and layers of chewy, velvety tannin structure. Big, concentrated wines but beautifully balanced.

The Winemaking

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, separating free run and pressings, with only Sagrantino pressings used in the final blending with Cinsault. Fermentation is completed in old French oak barriques. The finished wine is then aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

Sagrantino is known to be one of the more tannic wine varieties in the world and in that respect, this wine does not let you down. What people may find surprising however is how this blend of Sagrantino and Cinsault, despite its nervous grunt, also displays a much more pretty and delicate side. This is first evidenced on the nose as we are gifted with an impressive bouquet of flowers, red cherry and blackberry. The fruit character of the wine is elevated to another level on the palate where even more berry fruits, dark chocolate cherry ripe, orange peel and dried nutmeg, are entwined amongst the super fine and mouth coating tannins. Dry but without any hardness and length of flavour beyond a minute. At just over five years of age the Atha Cat (as she is affectionately known in the winery), is also starting to show the first glimpses of maturity. Just a subtle hint of dried fig and fresh leather adding an additional layer of complexity to this powerful yet elegant wine. With massive potential for further ageing, there is no need to fear forgetting this wine at the back of your cellar.



Harvest dates	23 Feb - 17 Apr	Alcohol	14.0%
Residual sugar	1.0 g/L	Titrateable acid	7.0
pH	3.53	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton