

THE ATHAZAGORAPHOBIC CAT

Sagrantino Cinsault 2014

McLaren Vale, Sagrantino (97%) Cinsault (3%)



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 wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour, richness and balanced tannins. Vintage started on 30 January, the earliest start on record by one day.

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

The bottle of this wine is a dead giveaway that you are in for something rather unique and special. Despite years of evolution the nose is as fresh as if you'd just dipped your glass into a fermenter. Rhubarb, sour cherry, spice, herb.

The palate is also full of energy with acidity that is on point and incredibly chalky mouth-watering tannins. There is an enormous amount of flavour, cranberry, pomegranate, raspberry, herb and spice, but the wine never feels broad or fat, quite the opposite, it is fine and elegant. So much flavour and complexity worked into a truly delicate package.



Harvest dates	12 Feb - 7 Apr	Alcohol	14.5%
Residual sugar	2.0 g/l	Titrateable acid	7.1
pH	3.46	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton