

THE CENOSILICAPHOBIC CAT

Sagrantino Cinsault 2014

McLaren Vale, Sagrantino (95%) Cinsault (5%)



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 Cenosisilicaphobia (the fear of an empty glass).

The Vintage

The season began well with average winter rainfall, Summer conditions were significantly warmer than average with two heatwaves through January testing the limits of the vines. Following the heatwave was rain and cool weather, which helped slow down ripening, and allowed flavour development to catch up to sugar ripeness. White wines from this vintage are fruity and very flavoursome, as are reds with ample tannin to match.

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 and transferred to old French oak to complete fermentation and mature for up to 24 months. The barrel ferments are aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

A dark, dense wine. Jubey red fruit, cassis and chocolate, followed by dried herbs. As is typical of the varieties in this blend, the Sagrantino creates a tannic, dry wine with mouth puckering acidity and minerality, and the Cinsault adds a floral element. The texture is a little softer than we've come to expect from this blend this time around. Despite already having some good bottle age, this wine will continue to age well for the next 10-15 years.



Harvest dates	5 Mar - 7 Apr	Alcohol	15.0%
Residual sugar	1.9 g/l	Titratable acid	7.3
pH	3.55	Oak maturation	20-21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton