

THE ATHAZAGORAPHOBIC CAT

Sagrantino Cinsault 2018

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

Quite a wet winter with July, August and September being way above average in rainfall. October, November and December were a little below average and January, February and March were more or less bone dry. Temperatures were mild until late January, so vines seemed to be delayed and harvest appeared like it was again going to be late. However, a few hot days and nights brought the ripening forward with slight sacrifice of acidity. The above average temperatures of February and March and the dryness made everything ripen relatively quickly. Yields appeared on the lighter side, because the heat and dry conditions did reduce them significantly, however they were still quite respectable across all varieties.

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 well known for its tannins, and in that respect, this wine does not disappoint. But as unexpected as it is delicate, the Athazagoraphobic Cat shows an intriguing display of aromatics on the nose, opening up to a floral bouquet of violets and roses. This is accompanied by a wooden spice cabinet of nutmeg and cinnamon.

The palette is rich, mouth filling and full of energy as incredibly chalky mouth-watering tannins remain the feature, making this wine a unique proposition. The wine has an intriguing combination of flavours, leather, roast meat, dried rosemary, thyme and oregano. Dark fruits become prevalent as the wine opens up in the glass with some decanting, showing black cherry, sour plum and a hint of blackcurrants. With huge potential for further ageing, there is no chance of forgetting this wine at the back of your cellar.



Harvest dates	2 Mar - 22 Mar	Alcohol	14.5%
Residual sugar	1.7g/L	Titratable acid	7.7
pH	3.51	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton