



2007 d'Arenberg The Cenophilic Cat

McLaren Vale - 91% Sagrantino, 9% Cinsault

2007 is the very first vintage of this wine from two grape varieties that are not commonly found in Australia, but they have taken to McLaren Vale like a cat to milk.

The Name

Growing up, fourth generation winemaker, Chester Osborn, had a large ginger cat with blood shot eyes named Non Alcoholic Booze. In typical Australian fashion this was shortened to Booze after he was caught cleaning up a small red wine spill with his tongue. He developed quite a taste for red after that, but was denied access to his new found love by the concerned Osborn family. Consequently Non Alcoholic Booze lived a frustrated life, because despite his nickname, he suffered a monumental case of Cenophilicaphobia (the fear of an empty glass).

The Vintage

Owing largely to drought and a warm start to Summer, the 2007 vintage started extremely early. These conditions caused short shoot length and reduced berry and bunch sizes.

In late January a 50mm down-pour reduced yields further, but was a welcome relief.

Moderately warm weather followed to ripen the fruit in low stress conditions that resulted in good flavour concentration and excellent levels of natural acidity.

This is the first vintage of Sagrantino, the Cinsault vineyard was planted in 1958.

The Winemaking

Walking the vineyard rows and tasting grapes, Chester Osborn classifies and determines the ideal picking time for each individual vineyard.

Small batches are crushed in the Demoisy open-mouthed, rubber toothed crusher 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. When tannin extraction is just right the wine is basket pressed and transferred to a mixture of new and old French and old American oak barriques to complete primary and secondary fermentation. The barrel fermented component is aged on lees to slow aging and keep the wine fresher while also reducing the oak influence. There is no racking until final blending.

Chester and the winemaking team undertake an extensive barrel tasting process to determine the final blend. The Cenophilic Cat does not undertake fining or filtration prior to bottling.



The Characteristics

The nose indicates that this is a unique wine with a dominant dried herb character and other savoury nuances of saltbush, red currant leaf and a hint of black tea.

Dried herbs also run through the palate from the attack right through to the fruit tannins on the finish and provide a fantastic framework for the other flavours. There is wonderful depth with red cherries and layers of rich coffee, dark chocolate and nicely integrated oak. The Cinsault component is harmonious and provides lift, softness, fine minerality and bright acidity. The chalky fruit tannins are prominent and vibrant as typical for Sagrantino.

The flavours linger and the palate builds long after the wine has left the mouth. Decanting is highly recommended and cellaring will be rewarding.

Technical Information

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| Harvest Dates: 20 & 14 March 2007 | Alcohol by Volume: 14.5% | Bottling Date 28 October 2008 |
| Oak Maturation: 18 months in new and older French and American Barriques | Titrateable Acid: 7.7 g/L | Chief Winemaker: Chester d'Arenberg Osborn |
| | pH: 3.41 | Senior Winemaker: Jack Walton |
| | Additional Info: Vegan friendly | |



Artist: Anthony Kentuck

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