

THE CENOSILICAPHOBIC CAT

Sagrantino Cinsault 2010

McLaren Vale, Sagrantino (85%) Cinsault (15%)



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 Cenocilicaphobia (the fear of an empty glass).

The Vintage

Good winter rains ensured adequate sub-soil moisture and set vines up well with healthy canopies. There was un-seasonably hot weather during flowering, but this did not affect fruit setting to any significant extent and vigour was beautifully balanced. There was some more heat early in the season, but with berries only just forming in most cases it was not an issue. The rest of the season was mild with nights mild to cool with very little rain. It was another early start to vintage which started with McLaren Vale Riesling on the third of February. Both red and whites from 2010 have strong varietal characters and good balance.

The Winemaking

Small batches of grapes are gently crushed 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. The wine is then basket pressed and transferred to a mixture of old French and American oak barriques to complete fermentation. The barrel ferments are aged on lees, and there is no racking until final blending. The Cenocilicaphobic Cat does not undertake fining or filtration prior to bottling.

The Characteristics

From the nose we can immediately tell that the 2010 is a slightly darker, denser wine than its two predecessors, the 07 and 09. There is the expected element of red fruit, cherries and baked rhubarb, but there exists a raft of darker fruit characters such as mulberry, chocolate and liquorice that we don't necessarily see in this variety every year. As always, the dash of Cinsault brings a lavender like lift to the overall wine.

The palate also speaks of the exceptional quality of the vintage. Sagrantino always makes quite a tannic, dry wine with mouth puckering acidity and minerality, a combination of crushed rock and those rhubarb like characters we mentioned on the nose. In 2010 however, we find the palate to be somewhat more textured than normal, adding another dimension of mouthfeel to the acid and tannin structure. The fruit is fleshier and the tannins more chewy than gritty. None the less, expect this wine to age extremely gracefully over the next 10-15 years. A cracking wine from a cracking vintage.



Harvest dates	10 Feb-3 Apr	Alcohol	14.3%
Residual sugar	2.7 g/l	Titratable acid	7.0
pH	3.47	Oak maturation	20-21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton