

# THE CENOSILICAPHOBIC CAT

## Sagrantino Cinsault 2011

McLaren Vale, Sagrantino (94%) Cinsault (6%)



### 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

There was ample winter and spring rain which provided good sub soil moisture and resulted in healthy canopies and good vigour. Summer conditions were very mild. Grapes ripened gracefully with only a few small rain episodes, enough to keep the vines fresh and vibrant. Rainfall was only a little over average for the first months of the year.

### 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 a mixture of old French and American 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 provocative wine that will both challenge and reward. We have patiently given this wine the time it needs in bottle to allow it to relax somewhat. Gently opening its clenched fist to reveal the first signs of mid palate succulence. During this period of maturation, the flavour profile has developed significantly, now displaying an array of dried fruits... prune, raisin and muscatel, matched with walnut, straw, sun baked earth and fresh leather. Passing hints of perfumed flowers a throwback to its more youthful days. Whilst the mid palate has eased somewhat, the tannin structure remains true to Sagrantino form, firm and savoury, like ultra-fine emery paper. That'll get the mouth-watering. As far removed from a sweet, oaky style as one could imagine. A little taste of the Old World from the heart of McLaren Vale.



Alcohol	14.6%	Residual sugar	0.7 g/L
Titrateable acid	6.6	pH	3.55
Oak maturation	Up to 24 months	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		