

THE CENOSILICAPHOBIC CAT

Sagrantino Cinsault 2012

McLaren Vale, Sagrantino (96%) Cinsault (4%)



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

A wet summer and winter in set the vines up perfectly for the 2012 vintage. Spring and summer were drier than normal, resulting in lower fruit yields. A small heat burst just prior to veraison assured a solid colour change, small berries and pronounced tannins in the grapes. The red wines from this vintage are black, solid and quite structured, the biggest year for some time; not oily but definitely gutsy.

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

Dark fruits dominate the nose of this wine and continue to be seen on the palate. Mulberry, plum, rhubarb and dark cherry can all be seen, with a hint of liquorice on the finish. The Cinsault adds attractive but restrained, floral and bath salt notes adding complexity and finesse to the wine. Underpinning these characters is the clever use of subtle French oak: integrating with the fruit not dominating it. Sagrantino's mouth-coating fine, yet rustic tannins have rounded out beautifully with extended maturation time in the bottle.



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| Harvest dates | 24 Feb - 5 Apr | Alcohol | 14.0% |
| Residual sugar | 1.0 g/L | Titrateable acid | 7.0 |
| pH | 3.46 | Oak maturation | Up to 24 months |
| Chief Winemaker | Chester Osborn | Senior Winemaker | Jack Walton |