

THE CENOSILICAPHOBIC CAT

Sagrantino Cinsault 2013

McLaren Vale, Sagrantino (93%) Cinsault (7%)



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 warm and dry spring and summer followed by further dry conditions throughout harvest meant a number of things. Firstly disease pressure was negligible, the vast majority of fruit being very clean. Secondly yields were down. Finally ripening happened relatively quickly. From a quality perspective in regards to reds, these conditions produced wines of incredible colour and flavour. Dark, brooding wines with great volumes of fruit and layers of chewy, velvety tannin structure. Big, concentrated wines but beautifully balanced.

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

Sagrantino can be a ferocious beast as a youngster, sharp and snappy, but with undeniable charm and evocative fruit character. In youth we tend to see red and purple fruits, mixed spice, a herbal twist, ruled over by a mouth coating, gritty tannic structure. With time those tannins don't so much melt away as, settle, creating a rich, textured mouthfeel with a velvety, drying finish. Add to this the development of fruit character which now includes dried fig, tobacco and a whisper of leather in the mix. Understanding all of this, we have taken the responsibility of carefully cellaring The Cenosisilicaphobic Cat 2013 to ensure that what you experience is a unique, exotic, nuanced wine that will pair wonderfully with rich, gamey dishes, duck, lamb, and roasted root vegetables. Ahhh, the rewards of patience.



Alcohol	14.5%	Residual sugar	1.1 g/L
Titrateable acid	7.4	pH	3.49
Oak maturation	Up to 24 months	Chief Winemaker	Chester Osborn
Senior Winemaker	Jack Walton		