

# THE CENOSILICAPHOBIC CAT

## Sagrantino Cinsault 2015

McLaren Vale, Sagrantino (88%) Cinsault (12%)



### 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

A wet winter ensured good sub soil moisture and set up the vines well with healthy canopies. Spring was very dry with above average temperatures, a heavy downpour in January was a welcome relief. Mild conditions during the ripening period produced wines that show an abundance of spicy fruits with great colour and richness. Vintage started on 30 January, the earliest start on record by one day.

### 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 is a grape that has been consistently showing a growing interest from wine lovers that ranges from experienced wine drinkers to the ones discovering the grape variety for the first time. Dense ruby with a brick colour halo gracefully showing the time evolving in bottle. Aromas of cassis, baked figs, plum jam and dried fruits brings a sense of warmth. Red cherries, violet, herbs and earthy aromas come in a second wave when the wine is opening up in the glass. The palate is extremely sophisticated. The base is cherry-flavoured fruit with raisins, dried figs, liquorice and strawberry jam. Tertiary flavours (flavours that develop through bottle ageing) like leather, mushroom and a very subtle truffle are already present. A very carefully vinification and the use of seasoned French oak brings a texture that is extremely well balanced showing the fresh and evolving flavours without being sabotaged by a tannin gridlock. The finish is savoury and long lasting with a herbal and red fruit wave coming on the aftertaste. Superb cellaring potential and perfect to pair with rich meaty dishes. A very enticing wine crafted with patience. Allow the wine to be decanted prior pouring to release all the inner aromas and flavours.



Harvest dates	12 Feb - 18 Mar	Alcohol	15.0%
Residual sugar	0.8 g/l	Titratable acid	8.0
pH	3.48	Oak maturation	20-21 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton