

THE ATHAZAGORAPHOBIC CAT

Sagrantino Cinsault 2017

McLaren Vale, Sagrantino (98%) Cinsault (2%)



The Name

Named after Audrey Hepburn and nicknamed Ordinary, Audrey was a plain tabby cat. Suffering from Athazagoraphobia, the fear of being forgotten, she was often trotting close to Chester's heels. Like Audrey, this wine will be hard to forget with tannins and lush red fruits lingering on the palate, long after the bottle is empty.

The Vintage

A healthy winter and plenty of spring rains set the vines up very well. Budburst was on time, but very cool for the first part of spring. Shoots grew to 5 or 6 inches long and then stopped for a month. Flowering was quite late, by three weeks, which meant a late start to harvest, and long, slow ripening periods. The summer rains stopped in mid-January, so disease pressure was low. It was very dry from February to April, with only a few millimetres of rain. Days were mild with a lot of cool nights, the first few weeks of April was around two degrees hotter than usual, which help the last bits of fruit to ripen. Overall, a great vintage with minimal disease pressure and above average crop levels.

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, separating free run and pressings, with only Sagrantino pressings used in the final blending with Cinsault. Fermentation is completed in old French oak barriques. The finished wine is then aged on lees, there is no racking until final blending and no fining or filtration.

The Characteristics

Expect the unexpected. As individual a wine as you would have come across for some time. It smells of mulberry, glace cherry, blueberry, dried herb, sour sob, peat, mixed citrus peel and ever so delicate, crushed rose petals. An intriguing display of aromatics and reduction in balance, unfurling gently with time in the glass. The palate is the real show stopper with a seemingly endless number of flavours flowing over from the bouquet. Add to that layer upon layer of textured tannins, that pique your senses as opposed to overwhelming theme. A mouth-watering mix of zesty acid and mineral tannins that drive through the entire wine from first taste to an ever so generously long finish. The Athazagoraphobic Cat 2017 is thriving in a year renowned for its slightly more elegant reds. No lack of power here though. Enjoy with hearty protein or an exotic cheese platter or better yet, smuggle it away for a decade or so and discover the hidden promises that will come to life.



Harvest dates	20 Mar - 21 Apr	Alcohol	14.5%
Residual sugar	1.4 g/L	Titrateable acid	8.3
pH	3.54	Oak maturation	20 months
Chief Winemaker	Chester Osborn	Senior Winemaker	Jack Walton