



2007 d'ARENBERG THE CENOSILICAPHOBIC CAT

Review Summary



92 pts “It’s a blend of Sagrantino (91%) and Cinsaut (9%). Cenosilicaphobia is the fear of an empty glass and at present I’m suffering from inverse Cenosilicaphobia. It’s all dried herbs, a touch of rubber and spice but also has jubeey red fruit that’s reminiscent of Redskins, plus a bit of chocolate licorice bullet . . . Medium bodied with firm raspy tannins, fresh acidity and huge interest. The flavours are rustic and herbal - distinctly Italianate - but what a good grape this is, and clearly one with local potential. A quirky but thoroughly loveable wine. Hard to rate - the points include a bonus for charisma.”

Gary Walsh, The Wine Front
December 24, 2009

89 pts “Ruby-red. Smoky red and dark berry aromas, with gentle cured meat and floral accents. Juicy cherry and cassis flavors are framed by pliant tannins, becoming sweeter with air and finishing with good dusty grip and focus. I like the balance of this gently structured midweight.”

Josh Reynolds, Stephen Tanzer’s International Wine Cellar
July/August 2009

88 pts “This blend of 91% Sagrantino and 9% Cinsault is unique. It’s tarry and leathery, with hints of prune, vanilla and clove, but it’s more about the soft but plentiful tannins that leave behind a slightly furry feel. BTW, Cenosilicaphobia is the fear of an empty glass.”

Joe Czerwinski, Wine Enthusiast
May 1, 2011

“The red was from d’Arenberg in McLaren Vale: The 2007 Cenosilicaphobic Cat, a brilliantly savory, unremittingly tannic yet impressively complex and plush-at-the-core blend of the Umbrian grape Sagrantino (from very young vines) and a splash of the southern French grape Cinsault (from very old vines). Just a stunningly original idea, to put these two grapes together – and surely the first time it’s ever been done, anywhere in the world. These would be the perfect bottles to open the next time you hear anyone accuse Australian wine of being boring.”

Max Allen, The Taste Revolution
December 2009