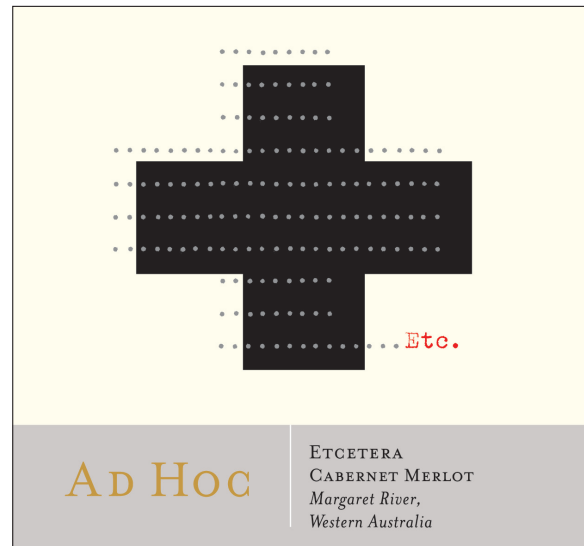




LARRY CHERUBINO



2009 ETCETERA

"A blend of Cabernet, Merlot.....and the rest."

The Vintage: Excellent growing conditions throughout the 2009 vintage resulted in a wine of great texture and flavour.

The Winemaking: Fermented on skins for 9–21 days. The wine was matured in oak for 7 months.

The Wine: Complex nose of dark fruits, earth and some creamy oak. The palate is medium weight and complex with a tight persistent backbone. This wine is effortlessly mouthfilling and a delicate balance of fruit, acidity and gentle fine tannins. Savoury and persistent with tremendous sweet fruit intensity and length of flavour.

Drink With: Lamb sausages with celeriac mash and steamed green beans.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard		Geographical Indication	Margaret River
Year Planted	1997	Variety	Cabernet 67%, Merlot 33%
Location	Margaret River	Picking Date	March - April, 2009
Vines per Hectare	1800	Sugar at Picking	11.7-13.8 Be
Irrigation	Yes	Alcohol	14.5% v/v
Clone/s	Unknown	pH	3.65
Rootstock	Own	Total Acidity	5.56g/l
Aspect	Northern	Residual Sugar	0.0g/L
Soils	Deep gravels over clay	Bottled	July, 2010
		Cellaring Potential	3-5 years
