



LARRY CHERUBINO



2007 FRANKLAND RIVER SHIRAZ

The Vintage: A very dry year in Frankland which resulted in an early harvest of fruit from very low yielding vines.

The Winemaking: Fruit was hand harvested and then gently de-stemmed and crushed and berry sorted. Maceration was gentle and lasted for about 3 weeks. The wine was aged in barrels for 8 months.

The Wine: A dense dark wine, it displays lifted black fruit aromas with spicy plum pudding characters and complemented by hints of clove and anise. Spice and pepper notes persist on the palate to give this wine its signature character. The tannins are mouth filling and fine, the finish, complex and silky.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard:		Geographical Indication	Frankland River
Year Planted	1998	Variety	Shiraz 100%
Location	Various	Picking Date	20th March 2007
Vines per Hectare	1600-2000	Sugar at Picking	14 Baume'
Irrigation	Yes	Alcohol	14.2% v/v
Clone/s	Various	pH	3.80
Rootstock	Own	Total Acidity	5.8g/L
Aspect	Northern	Residual Sugar	0g/L
Soils	Various	Bottled	June 2008
		Cellaring Potential	10 years
