



LARRY CHERUBINO



2008 FRANKLAND RIVER SHIRAZ

The Vintage: A cooler start to the 2008 season followed by dry conditions at harvest resulted in low yields with small berries and bunches.

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 new and 1 year old oak for 8 months.

The Wine: A dense dark wine, it displays deep, dark fruit aromas with some earthiness. The savoury palate of pepper, spice and tobacco is complemented by plum pudding characters and hints of anise. Cinnamon spice characters and white pepper persist through to the finish. The wine is intense, powerful, complex and silky. The tannins are mouth filling and fine.

Winemaker:	Larry Cherubino	Technical Data:	
Vineyard:		Geographical Indication	Frankland River
Year Planted	1988	Variety	Shiraz 100%
Location	Various	Picking Date	March 5th, 2008
Vines per Hectare	1600-2000	Sugar at Picking	14.20 Be
Irrigation	Yes	Alcohol	14.9%
Clone/s	Various	pH	3.8
Rootstock	Own	Total Acidity	5.7g/l
Aspect	Northern	Residual Sugar	0g/L
Soils	Various	Bottled	February 2009
		Cellaring Potential	10 years
