



LARRY CHERUBINO

The Yard

2009 ORONDO MOUVERDRE GRENACHE SHIRAZ

The Vintage: A cool spring following by a long Indian summer resulted in fruit with fully ripe flavours and soft tannins.

The Winemaking: Fruit was hand-harvested and open-fermented for 7 days. Extraction was soft. Following pressing, the wine was aged in 5-7 year old oak and bottled after 5 months.

The Wine: Earthy and savoury on the nose with tobacco notes. There is primary plummy fruit characters and very minimal oak influence. The palate is full of brambly spices, pepper and juicy fruit. The wine is medium weight and has a long clean finish. Firm from the Mourvedre, juicy from the Grenache and spicy from the Shiraz, this wine is designed for drinking now or over the next few years.

Drink with: Rich seafood dishes

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Orondo	Geographical Indication	Dwellingup
Year Planted	1996	Variety	Mouverdre 47%, Grenache 47%, Shiraz 6%
Location	Dwellingup	Picking Date	March 23 2009
Vines per Hectare	1550	Sugar at Picking	14.9 Baume'
Irrigation	yes	Alcohol	15.3% v/v
Clone/s	Unknown	pH	3.85
Rootstock	Own	Total Acidity	5.56g/L
Aspect	North Facing	Residual Sugar	0.0g/L
Soils	Deep Gravels over clay	Bottled	November 2009
		Cellaring Potential	5 years
