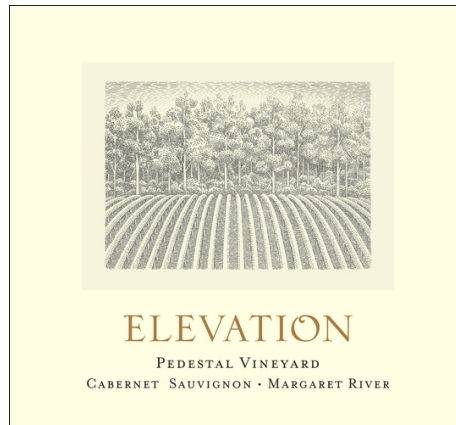




LARRY CHERUBINO



2009

The Vintage: It was a rather cool and dry season in Margaret River in 2009. The colder spring conditions, relatively dryer than previous years - lead to a very low crop (1.5 t/Ha).

The Winemaking: All the fruit is hand harvested into small crates then transported to the winery where it was cooled overnight. Hand sorting; de-stemming leaving only the best berries for this wine. After several weeks of primary fermentation at moderate temperatures, minimal pump-overs. The wine was then macerated for four weeks. Native yeasts were used, with no other additions were made to the wine. The wine was matured in new (20%), oak, also using 1-2yr old French oak for nine months.

The Wine: With a purple/red inky colour, this wine has a perfectly ripened plush fruit feel. Full and feathery spice tones, cassis, plum and fine tannins delivered by the subtle french oakyness but is not overpowering. The Silky balance of the spice and fruit allows this full bodied wine to be stored for many years to come.

Drink With: Vintage smoked Cheddar

Vineyard:	Margaret River	Technical Data	
Year Planted:	1998	Geographical Indication:	Margaret River
Location:	Margaret River	Variety:	Cabernet Sauvignon
Vines per Hectare:	1666	Picking Date:	April 2009
Irrigation:	Yes	Alcohol:	14 %
Clone/s:	Houghton Clone Cabernet	pH:	3.8
Rootstock:	Own	Total Acidity:	5.6 g/L
Aspect:	Northern	Residual Sugar:	0 g/L
Soils:	Various	Bottling Date:	June 2010
		Cellaring Potential:	7 years
