



Cherubino

The sum of our experiences and our best performing parcels of vineyard come to be expressed in our Cherubino range.

It's the best of what we do, from Margaret River to Pemberton, to the regions of the Great Southern: our top one per cent, and with each year, we improve the quality of our best.

Hand made, with attention to detail taken at every step of the winemaking journey.

They are our signature, the sign of our best work.

2017 Malbec

THE VINTAGE:

A dry start to the winter followed by timely spring rains. The summer was cool and mild which allowed fruit to ripen very slowly resulting in strong acidities and deep colours for reds with full flavours and lower sugar levels. A very strong vintage for this season.

Vintage Rating—9/10

THE WINEMAKING:

Sourced from some of the oldest Malbec in the state. This Malbec was made using grapes planted in the early 1970's from Justin Vineyard in Frankland River.

THE WINE:

Earth, black berry, plums and spice aromas, the palate is rich black fruits and subtle chocolate with abundant silky tannins. The oak adding spice and firm structure.

DRINK WITH:

Roast beef or pork.

Vineyard	Justin	Origin	Frankland River, WA	Vegan	N/A
Year Planted	1972	Variety	Malbec	Vegetarian	N/A
Location	Frankland River, WA	Picking date	April 2017	Organic	N/A
Vines per Hectare	1350	Sugar at picking	13° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	13.5%	Allergens	Low Sulphites
Clone/s	1056	pH	3.62		
Rootstock	Own	Total acidity	5.45 g/L		
Aspect	North East	Residual sugar	0.5 g/L		
Soils	Gravelly loam	Bottled	November 2018		
		Cellaring Potential	20 years		