



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 'Rivers End' Cabernet Sauvignon

THE VINTAGE:

Above average rainfall in winter, with a cooler than average summer and rain in March. The Indian summer in April and May resulting in the majority of high quality fruit being harvested at this time. Resultant wines have great intensity and refinement.

THE WINEMAKING:

The fruit was hand harvested and transported to the winery where it was cooled overnight and hand sorted. Maceration lasted for six weeks with minimal pump overs and temperatures ranging for 12-27C. The wine was pressed to tank and allowed to settle for 7 days prior to oak maturation. A range of coopers were used in the wine's development.

THE WINE:

Typical Margaret River fragrance of red dusty earth with dried bay leaf and fennel seed with black fruit characters of mulberry and black currant. The oak influence is very subtle with clove spice. The texture of this wine is round and plush, with fine, dusty and complex tannins.

Vineyard	Riversdale	Origin	Frankland River & Margaret River, WA	Vegan	N/A
Year Planted	1996-1998	Variety	Cabernet Sauvignon	Vegetarian	N/A
Location	Frankland River, WA	Picking date	April 2017	Organic	N/A
Vines per Hectare	1650	Sugar at picking	13.8 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol:	14.3%	Allergens	Low Sulphites
Clone/s	Cabernet (191,337)	pH	3.55		
Rootstock	Own	Total acidity	5.65 g/L		
Aspect	Southern	Residual sugar	0.5 g/L		
Soils	Lateritic, Red loam and fines (red wood)	Bottled	December 2018		