



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.

2018 Frankland River Cabernet Sauvignon Clonal Selection

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 the region.

Vintage Rating—9/10

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:

Deep and rich aromas of raspberries, dark cherries, blackcurrants and plums with cedar oak also in the mix. The palate delivers depth and rich, smooth dark-berry flavours fill the mouth, amid velvety, ribbon-like tannins. Silky and beautifully resolved.

Vineyard	Various	Origin	Frankland River, WA	Vegan	N/A
Year Planted	1989	Variety	Cabernet Sauvignon	Vegetarian	N/A
Location	Great Southern, WA	Picking date	March 2018	Organic	N/A
Vines per Hectare	1300-1600	Sugar at picking	13.8 °Baume	Biodynamic	N/A
Irrigation	Dry & irrigated	Alcohol	14.3%	Allergens	Low Sulphites
Clone/s	Own	pH	3.36		
Rootstock	Unknown	Total acidity	6.62 g/L		
Aspect	Northern	Residual sugar	0.5 g/L		
Soils	Lateritic, gravel and sandy loams derived from granite.	Bottled	April 2020		
		Cellaring Potential	20 years		