



LARRY CHERUBINO WINES



2013 Ad Hoc Cruel Mistress Pinot Noir
"Hints of lipstick and leather"

The vintage: The Great Southern received a below average Winter rainfall, resulting lower yields than in the previous vintage. A warmer January-February saw mild and dry conditions, allowing the fruit ripen excellently through to late March.

The winemaking: Sourced from several locations in the Great Southern, the fruit was fermented using a combination of wild fermentation, whole bunch pressing and maturation in 1-3 year old French oak for six months prior to bottling.

The wine: The nose shows graphite and minerals, juicy black cherries. A hint of spicy oak plays a supporting role. The palate is softly textured, fresh and vibrant, the flavours of black cherry and earthy beetroot carried along by a fine long acid finish.

Drink with: Roasted game with a rich wine gravy.

Vineyard:	Various	Technical Data	
Location:	Great Southern, WA	Geographical Indication:	Porongurup/Denmark, WA
Year planted:	Various	Variety:	Pinot Noir
Vines per Hectare:	2020	Picking Date:	April 2013
Irrigation:	Yes	Alcohol:	13.0 %
Clone/s:	777, MV6, 114, 115	pH:	3.52
Rootstock:	Own	Total Acidity:	6.34 g/L
Aspect:	Various	Residual Sugar:	0.0 g/L
Soils:	Granite/Laterite	Bottling Date:	October 2013
		Cellaring Potential:	5 years
