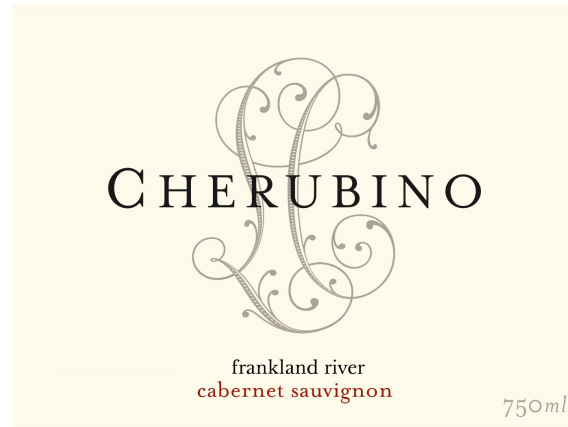




LARRY CHERUBINO WINES



2012 Frankland River Cabernet Sauvignon

Frankland River, Western Australia

The vintage: Frankland River had an outstanding above average rainfall through the winter and spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality with incredibly fresh and vibrant wine.

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: Inky black, the wine has strong classic bay leaf and earth cabernet tones. Very focussed, mouth-filling with super fine tannins. Oak is supporting the intense fruit. Medium bodied, destined for a long life.

Drink with: Rack of White Rocks Veal.

Vineyard:	Riversdale	Technical Data	
Year Planted:	1996-1998	Geographical Indication:	Frankland River, WA
Location:	Frankland River, WA	Variety:	Cabernet Sauvignon
Vines per Hectare:	1650	Picking Date:	April 2012
Irrigation:	Yes	Alcohol:	14.5 %
Clone/s:	Houghton	pH:	3.45
Rootstock:	Own	Total Acidity:	6.00 g/L
Aspect:	Southern	Residual Sugar:	0.0 g/L
Soils:	Lateritic, Red loam and fines (red wood)	Bottling Date:	June 2012
		Cellaring Potential:	20 years
