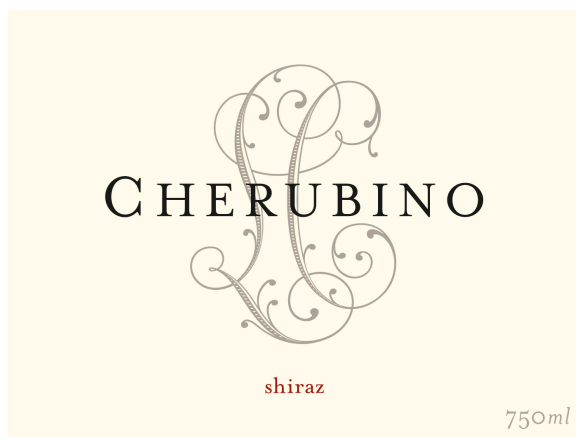




LARRY CHERUBINO WINES



2010 Frankland River Shiraz

Western Australia

The Winemaking: The Fruit was handpicked and sorted. Fermentation was carried out in small lot fermenters. Moderate extraction was aimed, to ensure that the vineyard characters were fully expressed. The wine was then aged in new and one year old French oak for at least 10 months. Bottling was carried out early to preserve the ripeness of the berries.

The Wine: A savoury and slightly spicy Shiraz from our Frankland River vineyards. Complex, with mature tannins provide a rush of dark fruits, compliment the polished cedar oakyness, chocolate and mulberry aromas. An almost meaty, clovey savoriness, flows over the palate with fine gravelly characters. A seamless palate with great length.

Drink With: Bacon wrapped Filet Mignon with a crumbled blue cheese.

		Technical Data	
Vineyard:	Acacia	Geographical Indication:	Frankland River, WA
Year Planted:	1999	Variety:	Shiraz
Location:	Frankland River, WA	Picking Date:	March 2010
Vines per Hectare:	1350	Alcohol:	14.5%
Irrigation:	Yes	pH:	3.71
Clone/s:	Unknown	Total Acidity:	5.3g/L
Rootstock:	Own	Residual Sugar:	0.0g/L
Aspect:	Northern	Bottling Date:	March 2011
Soils:	Lateritic	Cellaring Potential:	10-20 years
