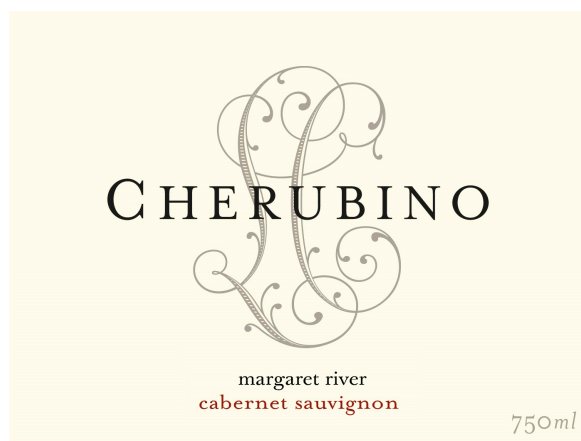




LARRY CHERUBINO WINES

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2007 Margaret River Cabernet Sauvignon  
*Museum Release*

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**The vintage:** Harvest was early in 2007 with fruit achieving optimal ripeness amount 2 weeks earlier than normal. Dry conditons and extremely low yields from this vineyard.

**The winemaking:** Fruit was hand picked and berry sorted to ensure that only the best fruit and berries made it to the fermentation vessel. No acid additions were made and fermentation was started immediately. General maceration was carried out, with two weeks post ferment maceration. The wine was matured in new and used French oak barrels for 10 months before bottling.

**The wine:** An intense crimson red colour leads to a brooding, complex aroma of cassis, mulberry and chocolate, with gentle oak support. The palate is complex and loaded with dense, intense fruit, great persistence of flavour, ample fine tannin and considerable length.

**Drink with:** Slow roasted shoulder of Lamb.

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<b>Vineyard:</b>	Wilyabrup	<b>Technical Data</b>	
<b>Year Planted:</b>	1988	<b>Geographical Indication:</b>	Margaret River, WA
<b>Location:</b>	Margaret River, WA	<b>Variety:</b>	Cabernet Sauvignon
<b>Vines per Hectare:</b>	1650	<b>Picking Date:</b>	March 2007
<b>Irrigation:</b>	Dry grown	<b>Alcohol:</b>	13.5 %
<b>Clone/s:</b>	Houghton	<b>pH:</b>	3.8
<b>Rootstock:</b>	Own	<b>Total Acidity:</b>	5.8 g/L
<b>Aspect:</b>	Northern	<b>Residual Sugar:</b>	0.0 g/L
<b>Soils:</b>	Various	<b>Bottling Date:</b>	June 2008
		<b>Cellaring Potential:</b>	10 years

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