



LARRY CHERUBINO



2010 Margaret River Cabernet Sauvignon

The Vintage: 2010 was a cool dry harvest with low to moderate yields. The resulting wines have very intense flavours and soft, gentile acidity.

The Winemaking: Fruit was harvested at night and gently de-stemmed. Only the free run portion of the juice was used for this wine. Natural yeasts combined with, long cool fermentation at 10-12°C ensured that the essence of the fruit was captured.

The Wine: A soft and approachable wine, with citrus and floral components. textural, gentile minerality and a long clean dry finish. Strong ripe black berries add spice and sweetness. The cherry and mulberries meld with hints of clove and cedar.

Drink With: Cheese board with vintage cheddar and wine-washed soft cheeses; in season figs.

Vineyard:	Glamorgan	Technical Data	
Year Planted:	1996	Geographical Indication:	Margaret River
Location:	Margaret River	Variety:	Cabernet Sauvignon
Vines per Hectare:	1600	Picking Date:	April 2010
Irrigation:	Yes	Alcohol:	14.1%
Clone/s:	Unknown	pH:	3.71
Rootstock:	Own	Total Acidity:	5.25 g/L
Winemaker:	Larry Cherubino	Residual Sugar:	0.0 /L
		Bottling Date:	September 2011
		Cellaring Potential:	10-15 years
