



LARRY CHERUBINO WINES



2012 SYRAH

Porongurup, Western Australia

The vintage: Good rainfall in January followed by a very little rain in February and March made for dry harvest conditions and low to moderate yields. The resulting wines have very intense flavours and a soft, gentle acidity.

The winemaking: Grapes were hand-harvested and sorted and naturally fermented. The wine spent six months in four year old French oak prior to bottling. As the name suggests, no acid, enzymes or yeast were used in the making of this wine.

The wine: A bright, purple crimson wine, with a highly fragrant bouquet of violets, rose and black cherries. A powerful but controlled wine with soft, almost absent, tannins. The palate shows concentrated fruit, length of flavour and an understated structure.

Drink with: Grilled lamb cutlet, goat curd and lentil salad.

Vineyard:	Various	Technical Data	
Year Planted:	1997	Geographical Indication:	Porongurup, WA
Location:	Porongurup, WA	Variety:	Syrah or Shiraz
Vines per Hectare:	1600	Picking Date:	March 2012
Irrigation:	Yes	Alcohol:	14.5 %
Clone/s:	Unknown	pH:	3.8
Rootstock:	Various	Total Acidity:	5.5 g/L
Aspect:	Northern facing	Residual Sugar:	0.0 g/L
Soils:	Granite-based	Bottling Date:	February 2013
		Cellaring Potential:	10 years