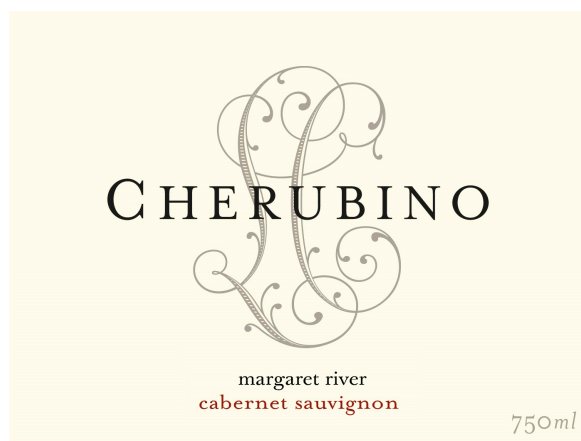




LARRY CHERUBINO WINES



2011 Margaret River Cabernet Sauvignon

"Within the bottle's depths the wine's soul sang one night..."

The Vintage: Winter/Spring rainfall was less than average, winds and hail damage late October cumulatively resulted in significant crop losses. January/February were both hot and dry allowing for picking right into late March.

The Winemaking: The fruit was hand harvested and transported to the winery where it was cooled overnight and hand sorted to the tank the following day. Maceration lasted for 6 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 - with an emphasis on Julpies and Troncais selections with 36 months seasoning and very light toasting. Malolactic fermentation was carried out in oak. The wine was racked off lees and matured in oak for 10 months with minimal SO₂, at low temperatures.

The Wine: A very powerful rich wine with dark berries, dust with purity and clarity. Red wet earth, black cherries, mulberry and subtle oak – all contribute to this complex wine. The fragrance is typical that of Margaret River, where there is an abundance of black fruit, mineral and dried herbs. The tannins are soft, long and complex on your palate.

Drink With: Rack of Veal with creamy polenta

Vineyard:	Maschmedt, Margaret River	Technical Data	
Year Planted:	1998	Geographical Indication:	Margaret River, WA
Location:	Margaret River, WA	Variety:	Cabernet Sauvignon
Vines per Hectare:	1666	Picking Date:	March 2011
Irrigation:	Yes	Alcohol:	14.3 %
Clone/s:	Various	pH:	3.91
Rootstock:	Own	Total Acidity:	4.96 g/L
Aspect:	Northern	Residual Sugar:	0.0 g/L
Soils:	Lateritic, Red Loam and Fines (Red Wood)	Bottling Date:	August 2012
		Cellaring Potential:	15+ years
