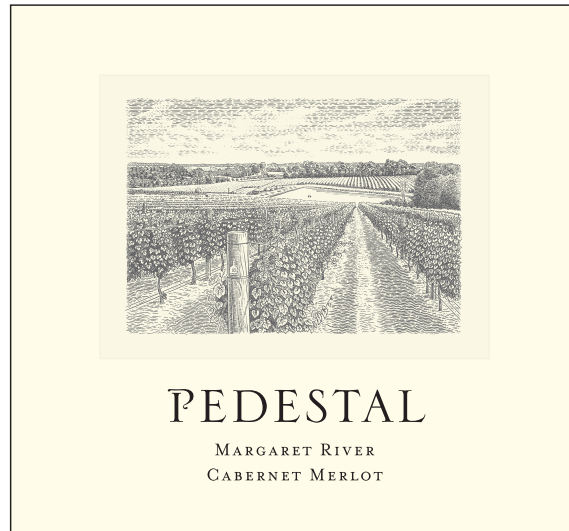




LARRY CHERUBINO WINES



2011 CABERNET SAUVIGNON MERLOT

The Vintage: A great vintage with classic varietal for the Cabernet and Merlot grapes. Cool and dry conditions in spring lead to very low crops (1.5 t/Ha). Textured and soft, with dried herbs and lifting spicy aromas, with ripe intense flavours.

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. 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 was prepared for bottling after 11 months in oak - to preserve the sweet tannins and plush texture.

The Wine: A typical Margaret River wine, it has characteristics of dried herbs, red berries and dark chocolate. Dark and inky in the glass, a lifted aromatic nose of cassis and cigar box cedar. The wine - although medium bodied, has depth, power and gentleness. The finish long and persistent tannins allow for the complexity of this wine to shine.

Winemaker:	Larry Cherubino	Technical Data:	
Vineyard:		Geographical Indication	Margaret River: Wilyabrup
Year Planted	1998	Variety	Cabernet Sauvignon (30%) & Merlot
Location	Caves Road, Margaret River (Wilyabrup sub-region)	Picking Date	April 2011
Vines per Hectare	1666	Alcohol	14.0%
Irrigation	Yes	pH	3.8
Clone/s	Clone 3 Merlot, Houghton Clone Cabernet	Total Acidity	5.6g/L
Rootstock	Own	Residual Sugar	0g/L
Aspect	Northern	Bottled	Oct 2012
Soils	Various	Cellaring Potential	5-7 years
