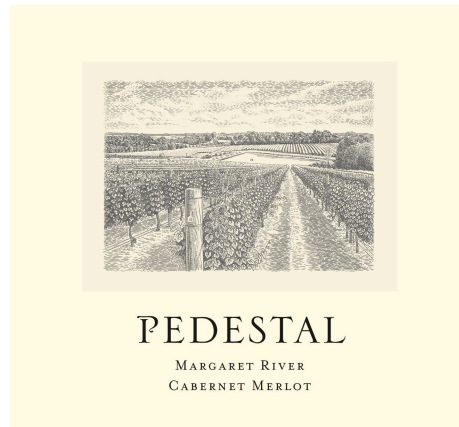




LARRY CHERUBINO WINES



2013 Pedestal Cabernet Merlot

Margaret River, Western Australia

The vintage: The region experienced moderate to below-average rainfall, with good falls in October/November to top up the soil moisture. Warm dryer conditions through March followed by light rains. The conditions in February allowed for optimal times to pick the fruit.

The winemaking: Fruit was hand-picked and crushed to static, stainless steel fermenters via the sorting table. Alcohol fermentation lasted for three weeks with very gentle maceration. The time on stems allowed for softening of the tannins. Components were aged for 10 months in a combination of new and 1-2 year old French oak barrels prior to blending and bottling.

The wine: Inky purple. Classic cabernet aroma of blackcurrant. The wine is medium bodied with primary flavours of blackcurrant and bay leaf, layered with secondary cedar and chocolate. Velvety soft tannins and a long finish.

Drink with: Chargrilled rump with roasted bone marrow.

| | | Technical Data | |
|---------------------------|--------------------|---------------------------------|------------------------------------|
| Vineyard: | Various | Geographical Indication: | Margaret River, WA |
| Year Planted: | 1998 | Variety: | Cabernet Sauvignon 80%; Merlot 20% |
| Location: | Margaret River, WA | Picking Date: | March 2013 |
| Vines per Hectare: | 1666 | Alcohol: | 14.0 % |
| Irrigation: | Yes | pH: | 3.54 |
| Clone/s: | Unknown | Total Acidity: | 5.42 g/L |
| Rootstock: | Own | Residual Sugar: | 0.4 g/L |
| Aspect: | Northern | Bottling Date: | October 2014 |
| Soils: | Various | Cellaring Potential: | 8 - 10 years |
