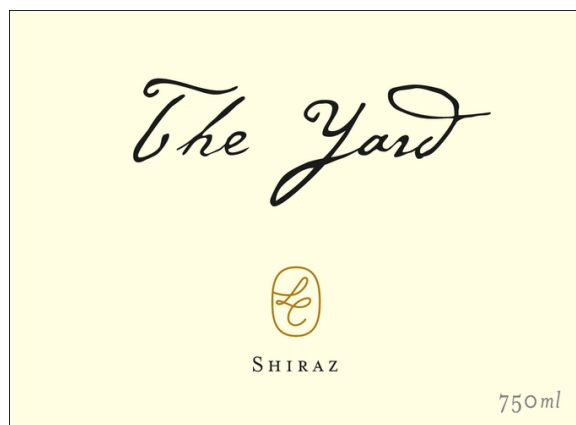




LARRY CHERUBINO WINES



2013 Acacia Vineyard Shiraz

Frankland River, Western Australia

The vintage: The 2013 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. Frankland River had an above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Frankland experienced dry and warm days through April, providing excellent quality with incredibly juicy, fresh and vibrant wine.

The winemaking: Fruit was handpicked and sorted. Fermentation was carried out in small lot fermenters. Moderate extraction was aimed for to ensure that the vineyard characters were fully expressed. Fruit was maceration for four months, the wine was then matured in new and one year old oak for six months. No use of acid or sulphur additives.

The wine: An inky, deep auburn wine. Brooding and full of black fruits, black pepper and toasted spice flavours. A juicy shiraz, with firm tannins, long and silky soft palate. Spice and black pepper are carried through the light French oak with the ripe fruits.

Drink with: Whole shoulder of slow-roasted Lamb, red wine reduction.

Vineyard:	Acacia	Technical Data	
Year Planted:	1997	Geographical Indication:	Frankland River, WA
Location:	Frankland River, WA	Variety:	Shiraz
Vines per Hectare:	1350	Picking Date:	April 2013
Irrigation:	Yes	Alcohol:	13.7 %
Clone/s:	Unknown	pH:	3.69
Rootstock:	Own	Total Acidity:	5.34 g/L
Aspect:	Northern	Residual Sugar:	0.0 g/L
Soils:	Lateritic	Bottling Date:	February 2014
		Cellaring Potential:	15+ years
