



LARRY CHERUBINO

The Yard

2008 ACACIA VINEYARD SHIRAZ

The Vintage: A cool spring with below average rainfall resulted in vines carrying very small crops with small bunches and berries. The resulting wines are intensely spicy and dark in colour.

The Winemaking: Fruit was handpicked and sorted. Fermentation lasted for approximately 3 weeks in stainless steel fermenters. The wine was aged in new and 1 year oak for 8 months. No racking and additions were made to this wine.

The Wine: Deep crimson in colour. Aromas of blueberry and peat jump from the glass. On the palate, earthy with hints of spiced blueberry and a creamy mouth-feel. The wine is complex, with spicy, savoury notes, balanced by blueberry fruit. Long and elegant with hints of spice and white pepper.

Drink With: Roast duck, mild hard cheese

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Acacia	Geographical Indication	Frankland River
Year Planted	1997	Variety	Shiraz
Location	Frankland River	Picking Date	April 15 2008
Vines per Hectare	1800	Sugar at Picking	14.0 Baume'
Irrigation	Yes	Alcohol	14.9% v/v
Clone/s	Unknown	pH	3.85
Rootstock	Own	Total Acidity	5.56g/L
Aspect	North Facing	Residual Sugar	0g/L
Soils	Deep Gravels over clay	Bottled	February 2009
		Cellaring Potential	10 years
