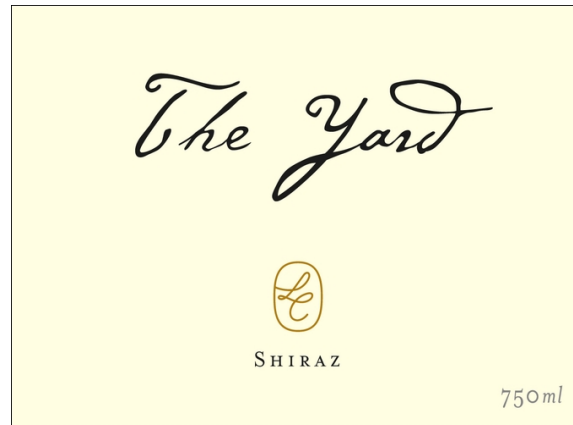




LARRY CHERUBINO WINES



2011 Acacia Vineyard Shiraz

Frankland River, Western Australia

The Vintage: The 2011 season was long and dry. This resulted in intense fruit with small berries and wines with great colour and character. A milder winter proceeded by a warm long dry growing season, followed by cool dry spring resulted in a lower crop. Moderate Summer months allowed for a gentle ripening and juicy Shiraz berries as a result.

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. The wine was then aged in new and one year old oak for 6-8 months

The Wine: Beautifully ruby red wine with a combination of spice, black fruits and oaky earthiness make this a very complex and interesting Shiraz. Blueberry, black cherry and moist red earth are carried across to the palate. Still young and ripe, the tannins are soft with good persistence and length, will mature well.

Drink With: Licorice-braised beef short ribs

Vineyard:	Acacia	Technical Data	
Year Planted:	1997	Geographical Indication:	Frankland, WA
Location:	Frankland, WA	Variety:	Shiraz
Vines per Hectare:	1350	Picking Date:	April 2011
Irrigation:	Yes	Alcohol:	13.6 %
Clone/s:	Unknown	pH:	3.9
Rootstock:	Own	Total Acidity:	5.78 g/L
Aspect:	Northern	Residual Sugar:	0.0 g/L
Soils:	Lateritic	Bottling Date:	February 2011
		Cellaring Potential:	10+ years
