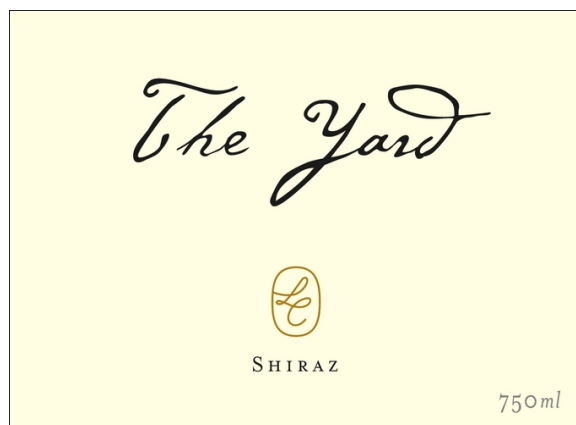




LARRY CHERUBINO WINES



2012 Acacia Vineyard Shiraz

Frankland River, Western Australia

The Vintage: A cool dry spring resulted in a very low crop. Berries and bunches were small, resulting in a wine of intense colour and flavour. 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. Fruit was maceration for 4 months, the wine was then matured in new and one year old oak for 6 months. No use of acid or r____("racling") additives

The Wine: A deep auburn, brooding wine, with black fruits, and black, toasted spice. A juicy shiraz, with firm tannins, long and silky soft palate. Spice and black pepper are carried through the light oak with the ripe fruits filling your palate to a long, leaner finish.

Drink With: Veal Scallopini with spiced fregula salad

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 2012
Irrigation:	Yes	Alcohol:	14.0 %
Clone/s:	Unknown	pH:	3.87
Rootstock:	Own	Total Acidity:	5.67 g/L
Aspect:	Northern	Residual Sugar:	0.0 g/L
Soils:	Lateritic	Bottling Date:	February 2013
		Cellaring Potential:	15+ years
