



LARRY CHERUBINO WINES



2013 Riversdale 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 hand-picked and sorted. Fermentation was carried out in small lot fermenters. Moderate extraction was aimed for, thus ensuring vineyard characters were fully expressed. The wine was then aged in new and one year old oak for 6-8 months.

The wine: A medium purple-crimson wine, perfumed bouquet of violet and rose. The palate excites with mocha, cooking spice, dark fruits and mineral undertones. Dark, brambly black fruits with fig and black cherry. The tannins are soft, firm and sweet with a rounded, balanced acidity.

Drink with: Spiced beef cassoulet.

Vineyard:	Riversdale	Technical Data	
Year Planted:	1997	Geographical Indication:	Frankland River, WA
Location:	Frankland River, WA	Variety:	Shiraz
Vines per Hectare:	1600	Picking Date:	April 2013
Irrigation:	Yes	Alcohol:	14.0 %
Clone/s:	Unknown	pH:	3.85
Rootstock:	Own	Total Acidity:	4.75 g/L
Aspect:	Northern facing	Residual Sugar:	0.0 g/L
Soils:	Deep gravels over clay	Bottling Date:	February 2014
		Cellaring Potential:	15 years