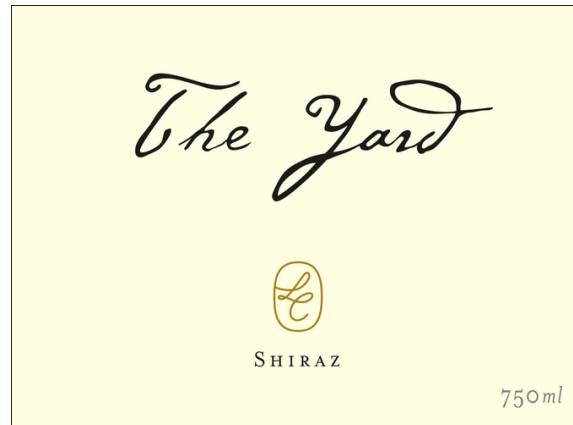




LARRY CHERUBINO WINES



2012 Riversdale 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.

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 perfumed bouquet of violet and rose, with graphite 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: Roasted lamb with eggplant.

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 2012
Irrigation:	Yes	Alcohol:	14.3 %
Clone/s:	Unknown	pH:	3.82
Rootstock:	Own	Total Acidity:	5.58 g/L
Aspect:	Northern facing	Residual Sugar:	0.0 g/L
Soils:	Deep gravels over clay	Bottling Date:	February 2013
		Cellaring Potential:	15 years