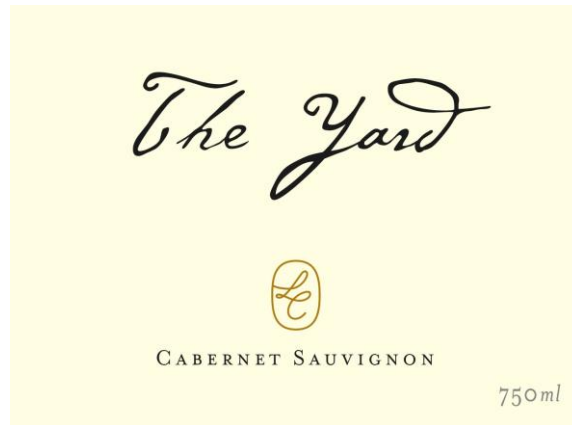




LARRY CHERUBINO WINES

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## 2010 Pusey Road Cabernet Sauvignon

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**The Vintage:** 2010 was a cool dry harvest with low to moderate yields. The resulting wines have very intense flavours and soft, gentle acidity.

**The Winemaking:** Fruit was harvested at night and gently de-stemmed. Only the free run portion of the juice was used for this wine. Natural yeasts combined with, long cool fermentation at 10-12°C ensured that the essence of the fruit was captured.

**The Wine:** A soft and approachable wine, with citrus and floral components. textural, gentle minerality and a long clean dry finish. Strong ripe black berries add spice and sweetness. The cherry and mulberries meld with hints of clove and cedar.

**Drink with:** Cheese board with vintage cheddar and wine-washed soft cheeses; in season figs.

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<b>Winemaker</b>	Larry Cherubino
<b>Vineyard</b>	Glamorgan
<b>Year Planted</b>	1996
<b>Location</b>	Margaret River
<b>Vines per Hectare</b>	1600
<b>Irrigation</b>	Yes
<b>Clone/s</b>	Unkown
<b>Rootstock</b>	Own

### Technical Data:

<b>Geographical Indication</b>	Margaret River
<b>Variety</b>	Cabernet Sauvignon
<b>Picking Date</b>	April 2010
<b>Sugar at Picking</b>	14.6 Baume'
<b>Alcohol</b>	14.1% v/v
<b>pH</b>	3.71
<b>Total Acidity</b>	5.25g/L
<b>Residual Sugar</b>	0.0g/L
<b>Bottled</b>	September 2011
<b>Cellaring Potential</b>	10 - 15 years

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