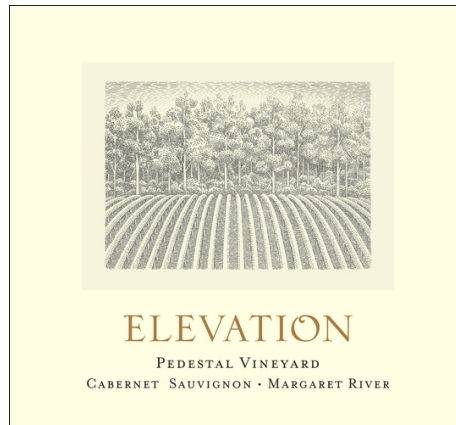




LARRY CHERUBINO



2010

The Vintage: It was a perfect year, a relatively cool season in Margaret River in 2010. The average spring conditions, relatively dryer - lead to a very productive crop.

The Winemaking: All the fruit is hand harvested into small crates then transported to the winery where it was cooled overnight. Hand sorting; de-stemming leaving only the best berries for this wine. After several weeks of primary fermentation at moderate temperatures, minimal pump-overs. The wine was then macerated for four weeks. Native yeasts were used, with no other additions were made to the wine. The wine was matured in new (20%), oak, also using 1-2yr old French oak for nine months.

The Wine: The leafy and dried herb nose, is understated by a black olive savoury-ness. Striking a balance between the oak used and the fruit, creates a wine with both fine tannin and ripe berry flavours and spice. The palate is long and full, look to cellar this for an extra smoothness in years to come.

Drink With: Confit Lamb

Vineyard:	Margaret River	Technical Data	
Year Planted:	1998	Geographical Indication:	Margaret River
Location:	Margaret River	Variety:	Cabernet Sauvignon
Vines per Hectare:	1666	Picking Date:	April 2010
Irrigation:	Yes	Alcohol:	14.1 %
Clone/s:	Houghton Clone Cabernet	pH:	3.8
Rootstock:	Own	Total Acidity:	5.6 g/L
Aspect:	Northern	Residual Sugar:	0 g/L
Soils:	Various	Bottling Date:	August 2011
		Cellaring Potential:	10 years