

## Cherubino

The sum of our experiences and our best performing parcels of vineyard come to be expressed in our Cherubino range.

It's the best of what we do, from Margaret River to Pemberton, to the regions of the Great Southern: our top one per cent, and with each year, we improve the quality of our best.

Hand made, with attention to detail taken at every step of the winemaking journey.

They are our signature, the sign of our best work.

# 2014 Beautiful South Cabernet Blend

#### THE VINTAGE:

The 2014 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. Frankland had an outstanding above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality yields with incredibly fresh and vibrant wine from the region.

#### THE WINEMAKING:

The fruit was hand harvested and transported to the winery where it was cooled overnight and hand sorted. Maceration lasted for six weeks with minimal pump overs and temperatures ranging for 12-27C. The wine was pressed to tank and allowed to settle for 7 days prior to oak maturation. A range of coopers were used in the wine's development.

### THE WINE:

Red, wet earth, black cherries, mulberry and subtle oak all contribute to this complex wine. A modest alcohol injects a note of juicy freshness to the core of supple, medium-bodied blackcurrant fruit, the tannins picking upnuances of earth and licorice. The fragrance is typical of the great southern, where there is an amalgamation of black fruit, mineral and dried herbs. The tannins are soft, long and complex.

## DRINK WITH:

Red wine marinated Beefshort-ribs.

Vineyard Riversdale Origin Frankland River, WA Vegan N/A Cabernet Sauvignon (85%)/ Vegetarian N/A Year Planted 1996-1998 Variety Frankland River, WA Merlot (10%)/ Malbec (5%) Organic N/A Location Picking date Biodynamic Vines per Hectare 1650 April 2014 Irrigation Yes Sugar at picking 13.2° Baume Allergens Low Sulphite Alcohol Clone/s Cabernet (191,337) 13.7% pHMalbec (1056) Merlot (181) 3.60 Rootstock Total acidity Own 4.70 g/L Aspect Southern Residual sugar og/L Lateritic, Red loam and fines **Bottled** Soils December 2015 (red wood) Cellaring Potential 15 years