



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 Frankland River Cabernet Sauvignon

THE VINTAGE:

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

Inky black, the wine has strong classic bay leaf and earth cabernet tones. Very focused, mouth filling with very fine tannins. Oak is supporting the intense fruit.

DRINK WITH:

Rack of White Rocks Veal.

Vineyard	Riversdale	Origin	Frankland River, WA	Vegan	N/A
Year Planted	1996-1998	Variety	Cabernet Sauvignon	Vegetarian	N/A
Location	Frankland River, WA	Picking date	April 2014	Organic	N/A
Vines per Hectare	1650	Sugar at picking	13° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	13.5%	Allergens	Low Sulphites
Clone/s	Houghton	pH	3.51		
Rootstock	Own	Total acidity	5.05 g/L		
Aspect	Southern	Residual sugar	0 g/L		
Soils	Lateritic, Red loam and fines (red wood)	Bottled	December 2015		
		Cellaring Potential	20 years		