



## 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.

## 2015 Frankland River Shiraz

### THE VINTAGE:

Yields were low with most varieties achieving ripeness at relatively low sugar levels. Fruit picked was of excellent quality, resulting in crisp and refreshing wines.

### THE WINEMAKING:

The fruit was hand harvested and transported to the winery where it was cooled overnight and hand sorted. Maceration lasted for 6 weeks with minimal pump overs and temperatures ranging for 12-27C. The wine was pressed to tank and allowed to settle prior to oak maturation. A range of coopers were used in the wine's development.

### THE WINE:

A bouquet of ground spices, black cherry, blue berry and raspberries, spicy aromatic oak in the background. Earthy gravel nuances, typical of the region. A focused by intense favours and youthful pallet that will need time to evolve. The tannins and flavours are poised to express them themselves in the years to come.

### DRINK WITH:

Cassoulet.

Vineyard	Riversdale	Origin	Frankland River, WA	Vegan	N/A
Year Planted	1997	Variety	Shiraz	Vegetarian	N/A
Location	Frankland River, WA	Picking date	March 2015	Organic	N/A
Vines per Hectare	1600	Sugar at picking	14 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.5%	Allergens	Low Sulphites
Clone/s	Unknown	pH	3.83		
Rootstock	Own	Total acidity	4.69 g/L		
Aspect	Northern Facing	Residual sugar	0.5 g/L		
Soils	Deep Gravel	Bottled	February 2016		
		Cellaring Potential	20+years		