



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.

2017 Beautiful South Cabernet Blend

THE VINTAGE:

A dry start to the winter followed by timely spring rains. The summer was cool and mild which allowed fruit to ripen very slowly resulting in strong acidities and deep colours for reds with full flavours and lower sugar levels. A very strong vintage for this season.

Vintage Rating—9/10

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 up nuances 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
Year Planted	1996-1998	Variety	Cabernet Sauvignon (85%), Malbec(15%)	Vegetarian	N/A
Location	Frankland River, WA	Picking date	April 2017	Organic	N/A
Vines per Hectare	1650	Sugar at picking	13.7° Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.2%	Allergens	Low Sulphite
Clone/s	Cabernet (191,337) Malbec (1056)	pH	3.59		
Rootstock	Own	Total acidity	5.50 g/L		
Aspect	Southern	Residual sugar	0.5 g/L		
Soils	Lateritic, Red loam and fines (red wood)	Bottled	December 2018		
		CellaringPotential	15 years		