



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 Frankland River Shiraz

THE VINTAGE:

From Porongurup to Frankland River conditions were excellent throughout the season. The winter and spring lead-up were dry but that eased with good rainfalls during January which brought much needed moisture for vine growth and yields. As a result the wines have great verve and freshness.

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 from 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 spices, crushed herbs, red berries and spicy oak. The palate has youthful and intense flavours of savoury plum and cherry and earthy tannins.

DRINK WITH:

Roasted meat.

Vineyard	Riversdale	Origin	Frankland River, WA	Vegan	N/A
Year Planted	1997	Variety	Shiraz	Vegetarian	N/A
Location	Frankland River, WA	Picking date	March 2017	Organic	N/A
Vines per Hectare	1600	Sugar at picking	13.7 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.2%	Allergens	Low Sulphites
Clone/s	Unknown	pH	3.87		
Rootstock	Own	Total acidity	4.93 g/L		
Aspect	Northern Facing	Residual sugar	0.5 g/L		
Soils	Deep Gravel	Bottled	February 2018		
		Cellaring Potential	20+years		