



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 Margaret River Cabernet Sauvignon

THE VINTAGE:

Above average rainfall in winter, with a cooler than average summer and rain in March. The Indian summer in April and May resulting in the majority of high quality fruit being harvested at this time. Resultant wines have great intensity and refinement.

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°-27°C. 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:

Aromas of red earth with a compote of berries and fine nuances of dried bay leaf. The oak is gentle with soft tannins and spice notes with a long complex finish.

DRINK WITH:

Slow braised lamb ribs.

Vineyard	Various	Origin	Wilyabrup, Margaret River, WA	Vegan	N/A
Year Planted	1998	Variety	Cabernet Sauvignon	Vegetarian	N/A
Location	Wilyabrup, Margaret River, WA	Picking date	March 2017	Organic	N/A
Vines per Hectare	1666	Sugar at picking	13.8 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.3%	Allergens	Low Sulphites
Clone/s	Various	pH	3.55		
Rootstock	Own	Total acidity	5.77 g/L		
Aspect	Northern	Residual sugar	0.5 g/L		
Soils	Lateritic, Red loam	Bottled	December 2018		
		Cellaring Potential	15+years		