



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.

2018 Margaret River Cabernet Sauvignon

THE VINTAGE:

A wet spring gave way to mild and dry conditions throughout the summer with a long slow ripening period. White wines have strong flavours supported by lively acidities and red varieties have fine tannins and deep colours. This vintage could go down as one of the best in the last 25 years for the region.

Vintage Rating—9.75/10

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 2018	Organic	N/A
Vines per Hectare	1666	Sugar at picking	14.2 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.7%	Allergens	Low Sulphites
Clone/s	Various	pH	3.55		
Rootstock	Own	Total acidity	5.94 g/L		
Aspect	Northern	Residual sugar	0.5 g/L		
Soils	Lateritic, Red loam	Bottled	February 2020		
		Cellaring Potential	15+years		