



## *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.

## 2022 Frankland River Cabernet Sauvignon

### THE VINTAGE:

A succession of very good seasons for Frankland River; 2018, 2019, 2020, 2021 and now 2022. Riesling, Shiraz and Cabernet begin the easier varieties, all performed exceptionally with very good flavour, acidity and freshness, however there are not many varieties that did not perform at their peak this harvest. A mild wet winter followed by dry and warm conditions leading up to harvest resulted with a season which had a long but gentle finish. Fruit harvested was in near perfect condition and will result in some very long lived wines.

### 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:

Inky black, the wine has strong classic bay leaf and earth cabernet tones. Very focused, mouth filling with very fine tannins. Oak is supporting the intense fruit.

<b>Vineyard</b>	Riversdale	<b>Origin</b>	Frankland River, WA	<b>Vegan</b>	N/A
<b>Year Planted</b>	1996-1998	<b>Variety</b>	Cabernet Sauvignon	<b>Vegetarian</b>	N/A
<b>Location</b>	Frankland River, WA	<b>Picking date</b>	April 2022	<b>Organic</b>	N/A
<b>Vines per Hectare</b>	1650	<b>Sugar at picking</b>	13.7° Baume	<b>Biodynamic</b>	N/A
<b>Irrigation</b>	Yes	<b>Alcohol</b>	14.2%	<b>Allergens</b>	Low Sulphites
<b>Clone/s</b>	Houghton	<b>pH</b>	3.30		
<b>Rootstock</b>	Own	<b>Total acidity</b>	6.10 g/L		
<b>Aspect</b>	Southern	<b>Residual sugar</b>	1 g/L		
<b>Soils</b>	Lateritic, Red loam and fines (red wood)	<b>Bottled</b>	December 2023		
		<b>Cellaring Potential</b>	20 years		