



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 Margaret River Cabernet Sauvignon

THE VINTAGE:

A mild and wet spring set vineyards up perfectly for the summer months, early heat and dry condition driven by strong easterly winds in the lead up to Christmas resulted in reduced yields but with fruit in exceptional condition at harvest. The standout varieties for the season were Chardonnay and Cabernet Sauvignon. Wines have great intensity, acidity and ripeness.

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.

| | | | | | |
|-------------------|-------------------------------|---------------------|-------------------------------|------------|---------------|
| 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 2022 | Organic | N/A |
| Vines per Hectare | 1666 | Sugar at picking | 13.9 °Baume | Biodynamic | N/A |
| Irrigation | Yes | Alcohol | 14.4% | Allergens | Low Sulphites |
| Clone/s | Various | pH | 3.30 | | |
| Rootstock | Own | Total acidity | 6.30 g/L | | |
| Aspect | Northern | Residual sugar | 1 g/L | | |
| Soils | Lateritic, Red loam | Bottled | December 2023 | | |
| | | Cellaring Potential | 15+years | | |