



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 Cabernet Franc

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:

Red, wet earth, black cherries, mulberry and subtle oak all contribute to this complex wine. A modest alcohol injects a note of juicy freshness to the core of supple, medium-bodied blackcurrant fruit, the tannins picking up nuances of earth and licorice. The tannins are soft, long and complex.

Vineyard	Riversdale	Origin	Frankland River, WA	Vegan	N/A
Year Planted	1998-2012	Variety	Cabernet Franc	Vegetarian	N/A
Location	Frankland River, WA	Picking date	March 2022	Organic	N/A
Vines per Hectare	1300	Sugar at picking	13.3 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol:	13.8%	Allergens	Low Sulphites
Clone/s	N/A	pH	3.30		
Rootstock	Own	Total acidity	6.00 g/L		
Aspect	Northern	Residual sugar	0.3 g/L		
Soils	Loam/Lacerite	Bottled	January 2024		
		Cellaring Potential	10 years		