



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.

2023 Frankland River Syrah

THE VINTAGE:

In the Frankland River region, good winter rains and low to moderate crops resulted in slower ripening times, producing wines with spicy flavours in Shiraz and deep complex characters in Bordeaux varietals. The whites, particularly Riesling and Fiano, were of exceptional quality with a rating of 8/10. The reds, with a rating of 9/10, were highlight of the vintage with excellent structure, depth and aging potential.

THE WINEMAKING:

Selected from Block 7 fruit using a variety of clones, the fruit was hand-picked and sorted, with 30% whole clusters added to enhance spice and fragrance. The wine was matured in French oak foudre and puncheons for 9 months.

THE WINE:

This Syrah has a glorious ruby glow in the glass and the aromatics soar, showing off the vibrancy and lift of the Riversdale, Frankland River fruit with raspberry, cherry, blackberry, red plum and a hint of dark cacao and Mediterranean herbs. On the palate the wine is inextricably silken with gently integrated tannins and a fine boned structure, allowing the fruit to shine with red and black berries and a subtle herbaceous and white pepper spice complexity that leads to a long dry finish exposing the tannins that keep the wine alive on the palate and in your memory until the next glass... or bottle.

Vineyard	Riversdale	Origin	Frankland River, WA	Vegan	N/A
Year Planted	1997	Variety	Syrah	Vegetarian	N/A
Location	Frankland River, WA	Picking date	March 2023	Organic	N/A
Vines per Hectare	1600	Sugar at picking	13.7 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	14.2%	Allergens	Low Sulphites
Clone/s	Unknown	pH	3.48		
Rootstock	Own	Total acidity	6.42 g/L		
Aspect	Northern Facing	Residual sugar	0.5 g/L		
Soils	Deep Gravel	Bottled	September 2024		
		Cellaring Potential	10+years		