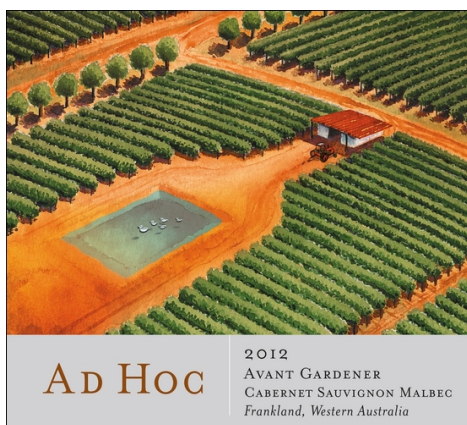




LARRY CHERUBINO



2012 Ad Hoc Avant Gardener Cabernet Malbec

"Between the lines"

The Vintage: A moderate Frankland River Summer allowed for a gentle ripening and juicy berries as a result. The cooler dry spring also resulted in a reasonably moderate crop. The berries and bunches were juicy and ripen slower than previous years, resulting in a wine of intense colour and flavour.

The Winemaking: The fruit was hand picked and sorted. Fermentation lasted for 3 weeks with very gentle maceration. The wine was placed into new and 1 year old oak for a short time, prior to bottling.

The Wine: A fragrant, warm-rounded and generously ripe wine. With rose-hip perfumes alongside soft, fine textured tannins creating a longer finish with an almost crunchy vegetal power. The tomato bush and earthy spice from the Malbec balances the sweetness from the Cabernet fruit.

Drink With: Wild mushroom ravioli with sauteed chanterelles and Cabernet butter.

Vineyard:	Riversdale	Technical Data	
Year Planted:	1997	Geographical Indication:	Frankland River, WA
Location:	Frankland River, WA	Variety:	Cabernet Malbec
Vines per Hectare:	1650	Picking Date:	April 2012
Irrigation:	Yes	Alcohol:	14.0 %
Clone/s:	Unknown	pH:	3.85
Rootstock:	Own	Total Acidity:	5.56g/L
Aspect:	North facing	Residual Sugar:	0.0g/L
Soils:	Deep Gravels over clay	Bottling Date:	February 2013
		Cellaring Potential:	5-10 years