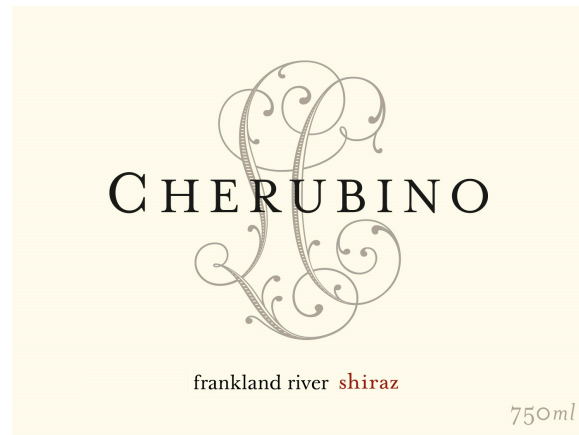




LARRY CHERUBINO WINES



2011 Frankland River Shiraz

Frankland River, Western Australia

The vintage: Conditions prevailed across the lower south west of the Great Southern, with the winter rainfall below average, a lower yield was seen. A warm January with mild and dry conditions saw fruit ripening through to the end of March, smaller volumes but very high quality grapes for the region.

The winemaking: The fruit was hand harvested and transported to the winery where it was cooled overnight and hand sorted to the tank the following day. Maceration lasted for 6 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 - with an emphasis on Julpies and Troncais selections with 36 months seasoning and very light toasting. Malolactic fermentation was carried out in oak. The wine was racked off lees and matured in oak for 10 months with minimal SO₂, at low temperatures.

The wine: Sumptuous blackberry and juicy black plums, has depth and strong tannins. Aromas of juicy black fruits, spice and liquorice, follow onto the pallet. Oak softened the texture, a soft and silky thread of acid carries the fruit to the finish.

Drink with: Braised Beef short-ribs

Vineyard:	Riversdale	Technical Data	
Year Planted:	1997	Geographical Indication:	Frankland River, WA
Location:	Frankland River, WA	Variety:	Shiraz
Vines per Hectare:	1600	Picking Date:	March 2011
Irrigation:	Yes	Alcohol:	14.2 %
Clone/s:	Unknown	pH:	3.73
Rootstock:	Own	Total Acidity:	5.01 g/L
Aspect:	Northern facing	Residual Sugar:	0.0 g/L
Soils:	Deep gravels over clay	Bottling Date:	August 2012
		Cellaring Potential:	20+ years