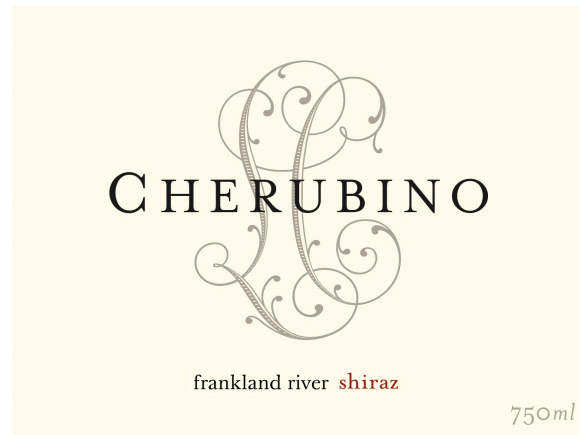




LARRY CHERUBINO WINES

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## 2012 Frankland River Shiraz

*Frankland River, Western Australia*

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**The vintage:** Frankland River had an outstanding above average rainfall through the winter and spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality with incredibly fresh and vibrant wine.

**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 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:** White pepper and spice lift the generous dark fruit profile. Layers of complexity include black olive and earth. Oak plays a supporting role only. The wine is fine and intense with savoury tannins. Refined power with a long mouth-filling finish.

**Drink with:** Cassoulet.

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<b>Vineyard:</b>	Riversdale	<b>Technical Data</b>	
<b>Year Planted:</b>	1997	<b>Geographical Indication:</b>	Frankland River, WA
<b>Location:</b>	Frankland River, WA	<b>Variety:</b>	Shiraz
		<b>Picking Date:</b>	March 2012
<b>Vines per Hectare:</b>	1600	<b>Alcohol:</b>	14.0 %
<b>Irrigation:</b>	Yes	<b>pH:</b>	3.74
<b>Clone/s:</b>	Unknown	<b>Total Acidity:</b>	4.96 g/L
<b>Rootstock:</b>	Own	<b>Residual Sugar:</b>	0.0 g/L
<b>Aspect:</b>	Northern facing	<b>Bottling Date:</b>	May 2013
<b>Soils:</b>	Deep gravels over clay	<b>Cellaring Potential:</b>	20+ years

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