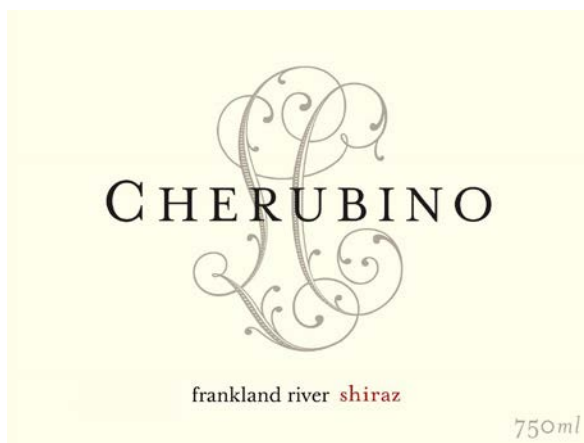




LARRY CHERUBINO WINES

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### 2014 Frankland River Shiraz

*Frankland River, Western Australia*

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**The vintage:** The 2014 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. Frankland River had an above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Frankland experienced dry and warm days through April, providing excellent quality wine from the region.

**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 prior to oak maturation. A range of coopers were used in the wine's development.

**The wine:** A bouquet of ground spices, black cherry, blue berry and raspberries, spicy aromatic oak in the background. Earthy gravel nuances, typical of the region. A focused by intensely favours and youthful pallet that will need time to evolve. The tannins and flavours are poised to express them themselves in the years to come.

**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>Vines per Hectare:</b>	1600	<b>Picking Date:</b>	March 2012
<b>Irrigation:</b>		<b>Alcohol:</b>	14.5 %
<b>Clone/s:</b>	Yes	<b>pH:</b>	3.86
<b>Rootstock:</b>	Unknown	<b>Total Acidity:</b>	4.51 g/L
<b>Aspect:</b>	Own	<b>Residual Sugar:</b>	0.5 g/L
	Northern facing	<b>Bottling Date:</b>	February 2015
<b>Soils:</b>	Deep Gravels,	<b>Cellaring Potential:</b>	20+ years

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