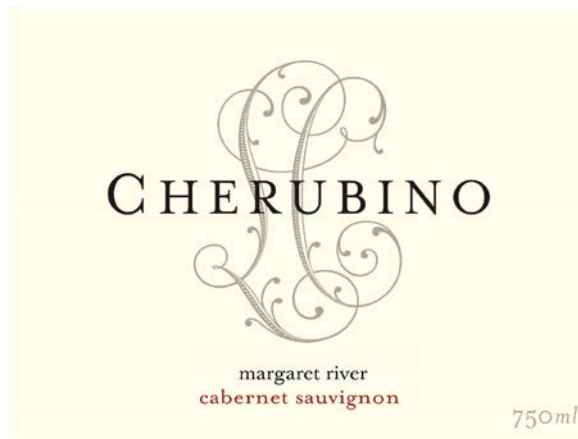




LARRY CHERUBINO WINES

---



## 2013 Margaret River Cabernet Sauvignon

*"Within the bottle's depths the wine's soul sang one night..."*

---

**The vintage:** The region experienced moderate to below-average rainfall, with good falls in October/November to top up the soil moisture, with warm drier conditions through March followed by light rains. The conditions in February allowed for optimal times to pick the fruit.

**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 from 12°-27°C. 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:** Aromas of red earth with a compote of berries and fine nuances of dried bay leaf. There is a freshness to this wine that is the perfect foil to the dusty earthy notes. The oak is gentle with soft tannins and spice notes with a long complex finish.

**Drink with:** Slow braised lamb ribs

---

<b>Vineyard:</b>	Various	<b>Technical Data</b>	
<b>Year Planted:</b>	1998	<b>Geographical Indication:</b>	Margaret River, WA
<b>Location:</b>	Margaret River, WA	<b>Variety:</b>	Cabernet Sauvignon
<b>Vines perHectare:</b>	1666	<b>Picking Date:</b>	March 2013
<b>Irrigation:</b>	Yes	<b>Alcohol:</b>	14.0 %
<b>Clone/s:</b>	Various	<b>pH:</b>	3.64
<b>Rootstock:</b>	Own	<b>Total Acidity:</b>	5.4 g/L
<b>Aspect:</b>	Northern	<b>Residual Sugar:</b>	0.5 g/L
<b>Soils:</b>	Lateritic, red loam	<b>Bottling Date:</b>	November 2014
		<b>Cellaring Potential:</b>	15+ years

---