



LARRY CHERUBINO WINES



2012 Margaret River Cabernet Sauvignon

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

The vintage: Margaret 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 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 for 7 days prior to oak maturation. A range of coopers were used in the wine's development.

The wine: Aromas of wet 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, spice notes and a long complex finish.

Drink with: Slow braised Lamb ribs.

Vineyard:	Maschmedt	Technical Data	
Year Planted:	1998	Geographical Indication:	Margaret River, WA
Location:	Margaret River, WA	Variety:	Cabernet Sauvignon
Vines perHectare:	1666	Picking Date:	March 2012
Irrigation:	Yes	Alcohol:	14.0 %
Clone/s:	Various	pH:	3.72
Rootstock:	Own	Total Acidity:	5.24 g/L
Aspect:	Northern	Residual Sugar:	0.0 g/L
Soils:	Lateritic, red loam and fines (red wood)	Bottling Date:	June 2013
		Cellaring Potential:	15+ years