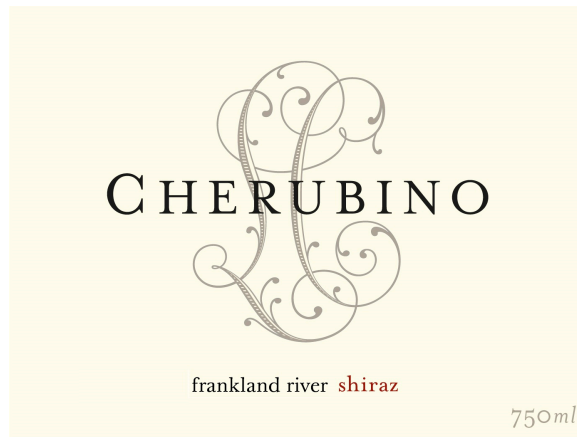




LARRY CHERUBINO WINES

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## 2009 FRANKLAND RIVER SHIRAZ

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**The Vintage:** A cooler start to the 2009 season followed by dry conditions at harvest resulted in low yield with small berries and bunches.

**The Winemaking:** Fruit was hand harvested and then gently de-stemmed and crushed and berry sorted. Maceration was gentle and lasted for about three weeks. The wine was aged in new and one year old oak for eight months.

**The Wine:** On the nose, intense blueberry, white pepper and spice. The palate sits well and truly in the savoury spectrum with smokey spice, tobacco and earthiness complementing the deep dark fruit profile. Extremely complex with cinnamon, star anise and white pepper notes. The wine is dense, intense and powerful, yet the palate retains a silky elegance. The tannins are fine and the wine can be cellared with confidence.

**Drink With:** Slow Roasted lamb Shoulder.

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<b>Winemaker:</b>	Larry Cherubino	<b>Technical Data:</b>	
<b>Vineyard:</b>		<b>Geographical Indication</b>	Frankland River
<b>Year Planted</b>	1988	<b>Variety</b>	Shiraz 100%
<b>Location</b>	Various	<b>Picking Date</b>	March 5th, 2009
<b>Vines per Hectare</b>	1600 - 2000	<b>Sugar at Picking</b>	14.20 Be
<b>Irrigation</b>	Yes	<b>Alcohol</b>	14.9%
<b>Clone/s</b>	Various	<b>pH</b>	3.9
<b>Rootstock</b>	Own	<b>Total Acidity</b>	5.45g/l
<b>Aspect</b>	Northern	<b>Residual Sugar</b>	0g/L
<b>Soils</b>	Various	<b>Bottled</b>	February 2010
		<b>Cellaring Potential</b>	10 years

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