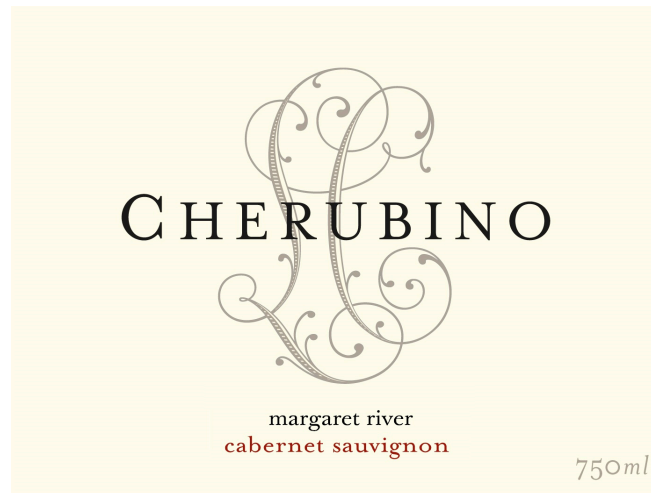




LARRY CHERUBINO WINES



2009 MARGARET RIVER CABERNET SAUVIGNON

The Vintage: Cool and dry conditions in spring, leading to very low crops (1.5 t/Ha).

The Winemaking: Fruit was hand picked and berry sorted to ensure that only the best fruit and berries made it to the fermentation vessel. No acid additions were made and fermentation was started immediately. Maceration was carried out, with two weeks post ferment maceration. The wine was matured in new and used barrels for 10 months before bottling.

The Wine: Dark and inky in the glass, which leads to a lifted aromatic nose of cassis and cigar box cedar. Gentle oak support allows the fully ripe dark fruit to shine on the palate, which is rich and dense and powerful. There is great persistence of flavour, complexity and ample fine tannins for structure. The wine – although medium bodied, has depth, power and gentleness. The finish is long and persistent.

Drink With: Aged hard cheese.

Winemaker:	Larry Cherubino	Technical Data:	
Vineyard:		Geographical Indication	Margaret River
Year Planted	1988	Variety	Cabernet Sauvignon 100%
Location	Willyabrup, Margaret River	Picking Date	March 20th, 2009
Vines per Hectare	1650	Sugar at Picking	13.10 Be
Irrigation	Dry grown	Alcohol	13.5%
Clone/s	Houghton	pH	3.8
Rootstock	Own	Total Acidity	5.8g/l
Aspect	Northern	Residual Sugar	0g/L
Soils	Variou	Bottled	June 2010
		Cellaring Potential	10 years
