



LARRY CHERUBINO WINES



2011 Laissez Faire Syrah

Porongurup, Western Australia

The Vintage: Conditions for the Great Southern saw the winter rainfall below average, a much lower yield was seen. Warm January with mild and dry conditions saw fruit that ripened excellently through March, smaller volumes but very high quality grapes in the region.

The Winemaking: Hand harvested, sorted and naturally fermented. 6 months in 4 year old oak prior to bottling. As the name suggests, no acid, enzymes or yeast was used in the making of this wine.

The Wine: Wild strawberry, plums, black pepper, sage and black cherries are just part of the fragrance of this complex Syrah. The texture is plush, supple and detailed with the aromatics persisting across the palate. The tannins are soft, silky and mouth coating.

Drink With: Roasted quail and potatoes.

Vineyard:	Various	Technical Data:	
Year Planted	1999	Geographical Indication	Porongurups, WA
Location	Porongurups, WA	Variety	Syrah or Shiraz
Vines per Hectare	1650	Picking Date	April 2011
Irrigation	Yes	Alcohol	14.5%
Clone/s	Unknown	pH	3.8
Rootstock	Various	Total Acidity	5.6 g/l
Aspect	Northern facing	Residual Sugar	0.0 g/L
Soils	Granite-based	Bottled	February 2012
		Cellaring Potential	10 years
