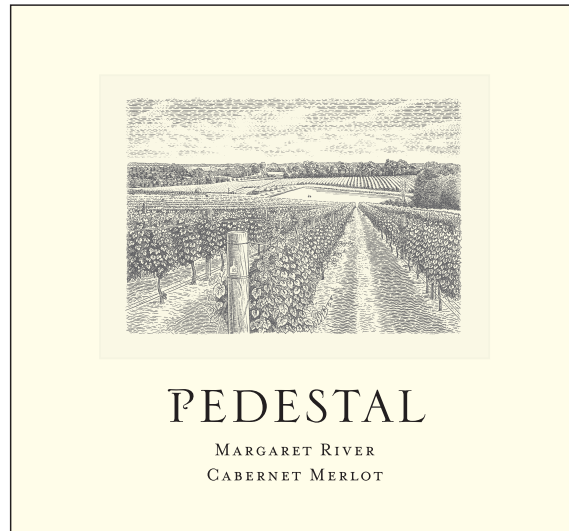




LARRY CHERUBINO WINES



2009 CABERNET SAUVIGNON MERLOT

Margaret River, Western Australia

The vintage: A great vintage with classic varietal for the Cabernet and Merlot grapes. Cool and dry conditions in spring lead to very low crops (1.5 t/Ha). Textured and soft, with dried herbs and lifting spicy aromas, with ripe intense flavours.

The winemaking: Fruit was harvested at night with crushing and de-stemming. Fermentation was started immediately and the wines were held on skins for 7-10 days then pressed to new and used French oak. The wine was prepared for bottling after 11 months in oak - to preserve the sweet tannins and plush texture.

The wine: A typical Margaret River wine, it has characteristics of dried herbs, red berries and dark chocolate. Dark and inky in the glass, a lifted aromatic nose of cassis and cigar box cedar. The wine - although medium bodied, has depth, power and gentleness. The finish long and persistent.

Drink with: Lamb shanks with herbed mashed potatoes.

Winemaker:	Larry Cherubino / Imogen Dillon	Technical Data:	
Vineyard:	Wilyabrup	Geographical Indication	Margaret River, WA
Year Planted	1998	Variety	Cabernet Sauvignon (70%) & Merlot (30%)
Location	Margaret River WA	Picking Date	March 5 - April 5, 2009
Vines per Hectare	1666	Alcohol	13.8%
Irrigation	Yes	pH	3.8
Clone/s	Clone 3 Merlot, Houghton Clone Cabernet	Total Acidity	5.6g/L
Rootstock	Own	Residual Sugar	0g/L
Aspect	Northern	Bottled Cellaring Potential	July 2010 5-7 years
Soils	Various		
