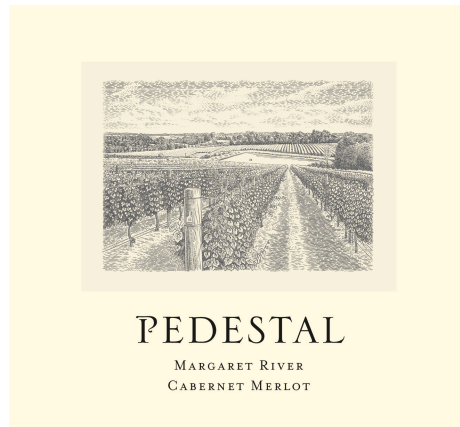




LARRY CHERUBINO WINES

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## 2012 Pedestal Cabernet Merlot

*Margaret River, Western Australia*

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**The vintage:** A wet Spring set the vineyards up with strong leaf canopies and good water supply, allowing for slow and balanced ripening through the warm and dry Summer and early Autumn.

**The winemaking:** Fruit was hand-picked and crushed to static, stainless steel fermenters via the sorting table. Alcohol fermentation lasted for three weeks with very gentle maceration. The time on stems allowed for softening of the tannins. Components were aged for 10 months in a combination of new and 1-2 year old French oak barrels prior to blending and bottling.

**The wine:** Classic Margaret River characteristics of black fruit, bay leaf and dark chocolate. Subtle cedar and cigar box characteristics, while oak elements add spice and weight to the wine and pallet. A soft textural wine with plush, silken tannins.

**Drink with:** Osso Bucco with creamy polenta.

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		Technical Data	
<b>Vineyard:</b>	Various	<b>Geographical Indication:</b>	Margaret River, WA
<b>Year Planted:</b>	1998	<b>Variety:</b>	Cabernet Sauvignon 80%; Merlot 20%
<b>Location:</b>	Margaret River, WA	<b>Picking Date:</b>	March 2012
<b>Vines per Hectare:</b>	1666	<b>Alcohol:</b>	14.0 %
<b>Irrigation:</b>	Yes	<b>pH:</b>	3.78
<b>Clone/s:</b>	Unknown	<b>Total Acidity:</b>	5.5 g/L
<b>Rootstock:</b>	Own	<b>Residual Sugar:</b>	0.0 g/L
<b>Aspect:</b>	Northern	<b>Bottling Date:</b>	June 2012
<b>Soils:</b>	Various	<b>Cellaring Potential:</b>	8 years

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