



LARRY CHERUBINO



2009 ACACIA VINEYARD SHIRAZ

The Vintage: A cool wet winter followed by a cool spring and moderate temperatures during ripening produced fruit with spicy aromas, blue fruit flavours and soft tannins.

The Winemaking: Fruit was handpicked and sorted. Fermentation was carried out in small lot fermenters. Moderate extraction was aimed for to ensure that the vineyard fruit characters were fully expressed. The wine was then aged in new and 1 year old oak for 9-10 months. Bottling was carried out early to preserve fruit and give the wine at least ten months in bottle prior to release.

The Wine: A gentle and detailed wine which displays all of the hallmarks of the Great Southern region of WA and in particular the Frankland River region. Aromatic spice and blue fruit notes carry through to this softly textured wine which has ample but soft tannins. The balance and structure of the wine should it age for the next 7-10 years.

Drink with: Traditional or spicy lamb dishes.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Acacia	Geographical Indication	Frankland River
Year Planted	1997	Variety	Shiraz
Location	Frankland River	Picking Date	April 12th 2009
Vines per Hectare	1800	Sugar at Picking	13-15 Baume'
Irrigation	yes	Alcohol	14.0% v/v
Clone/s	Unknown	pH	3.85
Rootstock	Own	Total Acidity	5.56g/L
Aspect	North Facing	Residual Sugar	0.0g/L
Soils	Deep gravels over clay	Bottled	February 2010
		Cellaring Potential	7-10 years