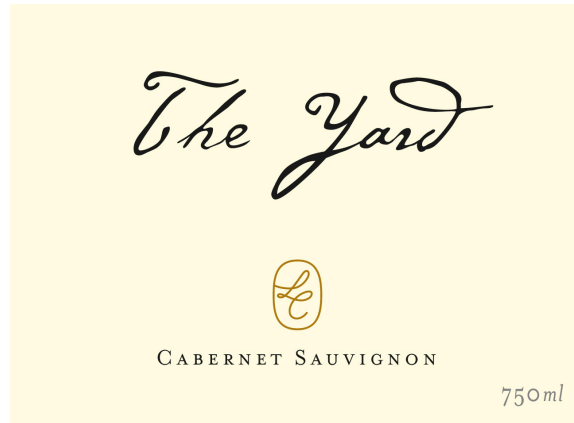




LARRY CHERUBINO WINES



2010 RIVERSDALE CABERNET SAUVIGNON

The Vintage: A cool dry spring resulted in a very low crop. Berries and bunches were small, resulting in a wine of intense colour and flavour.

The Winemaking: Fruit was hand picked and sorted. Fermentation lasted for 3 weeks with very gentle maceration. The wine was aged in new and 1 year old oak for 10 months prior to bottling.

The Wine: A dusty nose of cedar and cigar box, with spice and a dark plum fruit profile. The palate is elegant with a strong spine and rich, deep dark berry fruit. The wine is inky, complex. The tannins are assured and silky, the finish is long and gentle.

Drink with: Slow cooked shoulder of beef.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Riversdale	Geographical Indication	Frankland River
Year Planted	1997	Variety	Cabernet Sauvignon
Location	15km West of Frankland River township	Picking Date	March 23rd, 2010
Vines per Hectare	1650	Sugar at Picking	14.3 Baume'
Irrigation	yes	Alcohol	14.5% v/v
Clone/s	Houghton	pH	3.85
Rootstock	Own	Total Acidity	5.56g/L
Aspect	North Facing	Residual Sugar	0.0g/L
Soils	Deep gravels over clay	Bottled	June 2011
		Cellaring Potential	10 years
