



LARRY CHERUBINO WINES



2014 Riversdale Vineyard Shiraz

Frankland River, Western Australia

The vintage: The 2014 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. Frankland River had an outstanding above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality yields with incredibly fresh and vibrant juice from the region.

The winemaking: Fruit was hand-picked and sorted. Fermentation was carried out in small lot fermenters. Moderate extraction was aimed for, thus ensuring vineyard characters were fully expressed. The wine was then aged in new and one year old oak for 6-8 months.

The wine: Black spices, plum and red flowers with delicate oak characters. The tannins are fine and long. Earth and red flowers and spices dominate the flavours, finishing with a soft texture.

Drink with: Spiced beef cassoulet.

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|---------------------------|------------------------|---------------------------------|---------------------|
| Vineyard: | Riversdale | Technical Data | |
| Year Planted: | 1997 | Geographical Indication: | Frankland River, WA |
| Location: | Frankland River, WA | Variety: | Shiraz |
| Vines per Hectare: | 1600 | Picking Date: | April 2014 |
| Irrigation: | Yes | Alcohol: | 14.8 % |
| Clone/s: | 171, 471, Waldron | pH: | 3.9 |
| Rootstock: | Own | Total Acidity: | 4.5 g/L |
| Aspect: | Northern facing | Residual Sugar: | 0.5 g/L |
| Soils: | Deep gravels over clay | Bottling Date: | February 2015 |
| | | Cellaring Potential: | 15 years |
