



LARRY CHERUBINO

The Yard

2008 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: On the nose, there are aromas of ripe plum and blackberry, with some savoury notes. There is deep fruit, richness and elegance on the palate. The wine is powerful and soft, with an earthy, spicy, blood-like inkiness. The tannins are soft and silky.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Riversdale	Geographical Indication	Frankland River
Year Planted	1997	Variety	Cabernet Sauvignon
Location	15 kms west of Frankland River Township	Picking Date	March 23 2008
Vines per Hectare	1650	Sugar at Picking	14.3 Baume'
Irrigation	yes	Alcohol	14.7% 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 2009
		Cellaring Potential	10 years
