



LARRY CHERUBINO WINES

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# The Yard

## 2011 RIVERSDALE CABERNET SAUVIGNON

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**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 stylish and elegant wine, with supple fruit. With a plush black cherry nose hinting a dusty cedar aroma, alongside the spiced and ripe fleshy fruit tannins. The palate is elegant with a finely gained oakyness playing a subtle supporting role. The tannins are assured and silky, the finish is long and gentle.

**Drink with:** Rib-Eye with roasted heirloom veg.

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Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Riversdale	Geographical Indication	Frankland River
Year Planted	1997	Variety	Cabernet Sauvignon
Location	15km West of Frankland	Picking Date	March 2011
Vines p/Hectare	1650	Sugar at Picking	14.9 Baume'
Irrigation	yes	Alcohol	15.2% v/v
Clone/s	Houghton	pH	3.61
Rootstock	Own	Total Acidity	5.37g/L
Aspect	North Facing	Residual Sugar	0.0g/L
Soils	Deep gravels over clay	Bottled	August 2011
		Cellaring Potential	10 years

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