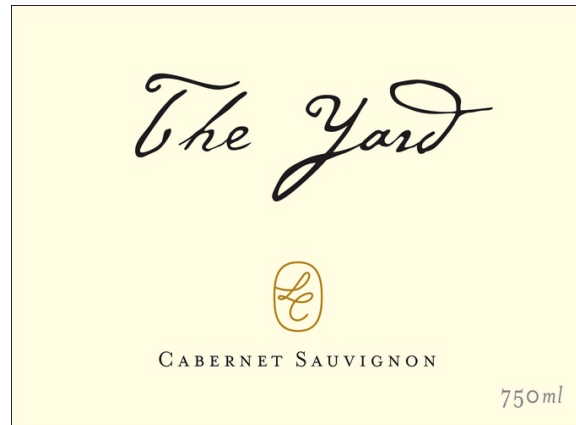




LARRY CHERUBINO WINES



## 2012 Riversdale Cabernet Sauvignon

*Frankland River, Western Australia*

**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. Moderate Summer months allowed for a gentle ripening and juicy Shiraz berries as a result.

**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 characters were fully expressed. Fruit was macerated for four months, the wine was then matured in new and one year old oak for six months.

**The wine:** A ruby-red, rich wine with plummy fruits on the nose. The palate is seductively dusky with juicy fruits, integrated oak and velvety tannins. The finish is long and gentle.

**Drink With:** Girello of beef braised with red wine, tomatoes and dark chocolate.

<b>Vineyard:</b>	Riversdale	<b>Technical Data</b>	
<b>Year Planted:</b>	1997	<b>Geographical Indication:</b>	Frankland River, WA
<b>Location:</b>	Frankland River, WA	<b>Variety:</b>	Cabernet Sauvignon
<b>Vines per Hectare:</b>	1650	<b>Picking Date:</b>	March 2012
<b>Irrigation:</b>	Yes	<b>Alcohol:</b>	14.0 %
<b>Clone/s:</b>	Houghton	<b>pH:</b>	3.49
<b>Rootstock:</b>	Own	<b>Total Acidity:</b>	6.0 g/L
<b>Aspect:</b>	Northern facing	<b>Residual Sugar:</b>	0.0 g/L
<b>Soils:</b>	Deep gravels over clay	<b>Bottling Date:</b>	October 2013
		<b>Cellaring Potential:</b>	15 years