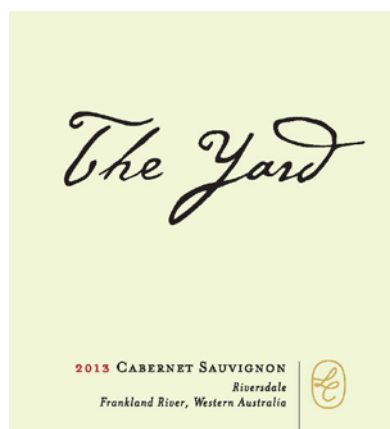




LARRY CHERUBINO WINES



2013 Riversdale
Cabernet Sauvignon
Frankland River, Western Australia

The vintage: The 2013 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. Frankland River had an above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Frankland experienced dry and warm days through April, providing excellent quality with incredibly juicy, fresh and vibrant wine.

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 weeks, the wine was then matured in new and one year old oak for eight 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.

Vineyard:	Riversdale	Technical Data	
Year Planted:	1997	Geographical Indication:	Frankland River, WA
Location:	Frankland River, WA	Variety:	Cabernet Sauvignon
Vines per Hectare:	1650	Picking Date:	March 2013
Irrigation:	Yes	Alcohol:	14.5 %
Clone/s:	Roebe, 191, 337	pH:	3.9
Rootstock:	Own	Total Acidity:	5.7 g/L
Aspect:	Northern facing	Residual Sugar:	0.2 g/L
Soils:	Deep gravels over clay	Bottling Date:	November 2014
		Cellaring Potential:	15 years
