



HATS OFF TO LARRY

When local winemaker Larry Cherubino (pictured right) releases his latest red wines to the media/trade and fancies some hearty red meat to serve with them, where does he go for help? To Mondo Butchers' Vince Garreffa of course.

And Vince comes to the party and opens his premises in Inglewood for a casual meal with the emphasis on some aged beef for the main course.

Larry's philosophy on red wines is to make them as fruit-expressive and drinkable as he can and that means plenty of silky tannins and light oak influence, just perfect with a slab of medium-rare beef and some rustic veg from the Mondo kitchen. We enjoy a glass each of the premium The Yard 2006 Acacia Shiraz from Frankland and The Yard 2007 Riversdale Cab Sav from Margaret River and the expensive super-premium Cherubino 2007 Frankland Shiraz and Cherubino 2007 Margaret River Cab Sav.

Larry makes a range of 20 individual white and red table wines and is about to add something a little different. He is keen to release a sparkler and on arrival at Mondo's, guests are handed a glass of bubbles, which he has been messing around with for a while.

Made from pinot noir and chardonnay the wine has the lightest tinge of blush, is lively with efferves-



cence and is crunchy and dry on the palate. After a little more tweaking, the winemaker hopes to unravel this wine commercially with his introductory Ad Hoc label stuck to the bottle. It will sell at a retail price of around \$20. (08) 9321 5522.