



LARRY CHERUBINO



AD HOC

2006 ETCETERA

“A blend of Cabernet, Shiraz.....and the rest”

The Vintage: The 2006 harvest was one of the coolest and driest on record. Resulting wines have dried herbs and lifted spicy aromas with soft tannins and a tight core of fruit.

The Winemaking: Fruit was harvested at night, de-stemmed, and transferred to stainless vessels from 1-3 tonne capacity. Fermentation was started immediately and the wines were held on skins for 7-10 days then pressed to new and used French oak. The wine was prepared for bottling after 11 months in oak to preserve the sweet tannins and plush texture.

The Wine: Atypical Margaret River characteristics of dried herbs, red berries and dark chocolate. The Shiraz addition has added velvety tannins and black spices.

Drink With: Beef pie, shanks and full-bodied pasta dishes.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Acacia	Geographical Indication	Willyabrup
Year Planted	1997	Variety	Cabernet 85% Shiraz 15%
Location	Frankland River	Picking Date	April 20, 2006
Vines per Hectare	1800	Sugar at Picking	13.40Be
Irrigation	Yes	Alcohol	13.5%
Clone/s	Unknown	pH	3.72
Rootstock	Own	Total Acidity	6.5
Aspect	Northern	Residual Sugar	0g/L
Soils	Deep Gravels over clay	Bottled	July 2007
		Cellaring Potential	Drink Now