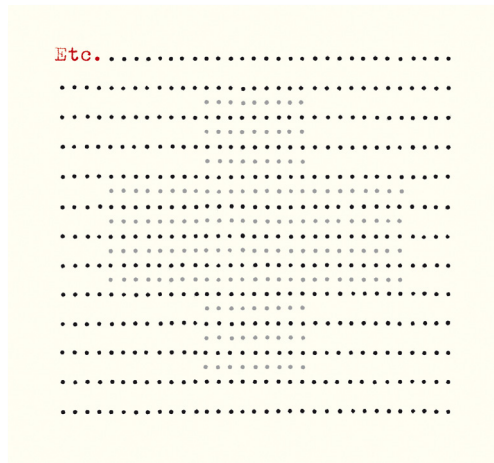




LARRY CHERUBINO

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## AD HOC

2008 ETCETERA CABERNET MERLOT

*"A blend of Cabernet Merlot... and the rest."*

**The Vintage:** Excellent growing conditions throughout the 2008 resulted in wine of great texture and flavour.

**The Winemaking:** Fermented for 6-9 days. The wine was matured in oak for 7 months.

**The Wine:** Fresh berries on the nose with a savoury earthiness. On the palate, classic cabernet flavours of blackcurrant with savoury hints of mushroom. Powerful tannin structure, persistent backbone and a long finish.

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Winemaker	Larry Cherubino
Year Planted	1997
Location	Margaret River
Vines per Hectare	1800
Irrigation	Yes
Clone/s	Unknown
Rootstock	Own
Aspect	Northern
Soils	Deep gravels over clay

Technical Data:	
GI	Pemberton
Variety	Cabernet Merlot
Picking Date	10 March, 2008
Sugar at Picking	14.0 Be
Alcohol	14.5%
pH	3.65
Total Acidity	5.56 g/L
Residual Sugar	0.0 g/L
Bottled	May 2009
Cellaring Potential	3-5 years