



LARRY CHERUBINO



AD HOC

2008 MIX MASTER

"Well mixed red"

The Vintage: The 2007 season was warm and dry. 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. 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: A lifted nose of red berries and plums. On the palate, juicy plummy fruit with a touch of spice. The palate is medium weight with soft gentle tannins and plush fruit. Drink over the next 2 years.

Winemakers:	Larry Cherubino & Jake Bacchus	Technical Data:	
Vineyard:		Geographical Indication	Pemberton 55% Frankland River 45%
Location	Pemberton & Frankland River	Variety	Merlot 55% Shiraz 45%
Vines per Hectare	1600	Picking Date	March 10-20th, 2008
Clone/s	Various	Sugar at Picking	13.40Be
Rootstock	Own	Alcohol	13.7% v/v
Aspect	Northern	pH	3.72
Soils	Gravelly Loam	Total Acidity	5.5
		Residual Sugar	0g/L
		Bottled	March 2009
		Cellaring Potential	Drink Now
