



LARRY CHERUBINO

---



AD HOC

2005 MIDDLE OF EVERYWHERE SHIRAZ

*"Shiraz from the Middle of Everywhere"*

**The Vintage:** Conditions leading up to the 2005 vintage were dry with below average rainfalls in the spring. A very cool dry ripening period resulting in the late harvesting of fruit with ripe seeds and tannins.

**The Winemaking:** Fruit was de-stemmed only and fermentation was carried out after 2-3 days of pre-fermentation, cold maceration. Held on skins for 7-12 days the wine was pressed to 30% new and 2-year old French oak. The wine was prepared for bottling after 11 months to preserve freshness and intensity of fruit.

**The Wine:** Blueberry, dry cherries and subtle spices are the major hallmarks of Frankland River Shiraz. The tannins are gentle with persistence supporting the acidity and oak.

**Drink With:** Roast Lamb and mild cheeses.

---

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Acacia	Geographical Indication	Frankland River
Year Planted	1997	Variety	Shiraz
Location	Frankland River	Picking Date	23 March, 2005
Vines per Hectare	1800	Sugar at Picking	13.0 Baume'
Irrigation	Yes	Alcohol	13.5% v/v
Clone/s	Unknown	pH	3.45
Rootstock	Own	Total Acidity	6.56g/L
Aspect	Northern	Residual Sugar	0.0g/L
Soils	Deep Gravels over clay	Bottled	June, 2006
		Cellaring Potential	5 years

---