



LARRY CHERUBINO



2006 FRANKLAND RIVER SHIRAZ

The Vintage: The vintage conditions in Frankland were the coolest on record with a late harvest of ripe fruit.

The Winemaking: About 5 tonnes of fruit was harvested on the 23rd May at 140B°. Fruit was de-stemmed only and fermentation was carried out after 2-3 days of pre fermentation cold maceration. A low rate of RC 212 yeast was added after the cold maceration period, then the must was plunged and pumped over gently 2-3 times every 24 hours over the maceration period. When sugar dry, the wine was macerated for a further 6 days then pressed off the stainless steel and allowed to settle. 20% was transferred to new tight-grain French oak and the balance to 2-3 year old French oak.

The Wine: A soft and finely textured wine that may be enjoyed with food. Blueberry, dry cherries and subtle spices are the major hallmarks of Frankland River Shiraz. Fruit characteristics will develop over the next 6-12 months. The tannins are gentle with persistence supporting the acidity and oak.

Drink With: Roast Lamb and mild cheeses.

Winemaker Larry Cherubino

Vineyard:

Year Planted 1995

Location Various

Vines per Hectare 1600-2000

Irrigation Yes

Clone/s Various

Rootstock Own

Aspect Northern

Soils Various

Technical Data:

Geographical Indication Frankland River

Variety Shiraz

Picking Date 23rd May 2006

Sugar at Picking 14 Baume'

Alcohol 14.5% v/v

pH 3.80

Total Acidity 5.56g/L

Residual Sugar 0.0g/L

Bottled August 2007

Cellaring Potential 5 -7 years