



LARRY CHERUBINO



2007 MARGARET RIVER CABERNET SAUVIGNON

The Vintage: Harvest was early in 2007 with fruit achieving optimal ripeness amount 2 weeks earlier than normal. Dry conditons and extremely low yields from this vineyard.

The Winemaking: Fruit was hand picked and berry sorted to ensure that only the best fruit and berries made it to the fermentation vessel. No acid additions were made and fermentation was started immediately. Maceration was carried out, with 2 weeks post ferment maceration. The wine was matured in new and used barrels for 10 months before bottling.

The Wine: An intense crimson red colour leads to a brooding, complex aroma of cassis, mulberry and chocolate, with gentle oak support. The palate is complex and loaded with dense, intense fruit, great persistence of flavour, ample fine tannin and considerable length.

Winemaker	Larry Cherubino
Vineyard:	
Year Planted	1988
Location	Willyabrup
Vines per Hectare	1650
Irrigation	Dry Grown
Clone/s	Houghton
Rootstock	Own
Aspect	Northern
Soils	Various

Technical Data:

Geographical Indication	Margaret River
Variety	Cabernet Sauvignon 100%
Picking Date	15th March 2007
Sugar at Picking	13.1 Baume'
Alcohol	13.5% v/v
pH	3.8
Total Acidity	5.8g/L
Residual Sugar	0g/L
Bottled	June 2008
Cellaring Potential	10 years
