



LARRY CHERUBINO

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2008 MARGARET RIVER CABERNET SAUVIGNON

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**The Vintage:** Cool and dry condition in spring lead to very low crop levels (1.5 t/Ha).

**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. General maceration was carried out with 2 weeks post-ferment maceration. The wine was matured in new and used oak for 10 months before bottling.

**The Wine:** An intense crimson red colour leads to a brooding, powerful nose of cassis and mulberry, with savoury hints and gentle oak support. The palate is rich and complex and loaded with dense, intense fruit, great persistence of flavour, ample fine tannin and considerable length. The wine has an inky depth to the palate, power, spice, tobacco and a regal intensity. The finish is long and gentle.

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Winemaker	Larry Cherubino
Vineyard	Riversdale
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	Willyabrup, Margaret River
Variety	Cabernet Sauvignon
Picking Date	March 15 2008
Sugar at Picking	13.10 Baume'
Alcohol	13.5% v/v
pH	3.8
Total Acidity	5.8g/L
Residual Sugar	0g/L
Bottled	June 2009
Cellaring Potential	10 years

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