



LARRY CHERUBINO

The Yard

2007 ACACIA VINEYARD SHIRAZ

The Vintage: Conditions leading up to the 2007 vintage were dry with below average rain-falls in the spring. A very cool dry ripening period resulted in the late harvesting of fruit with ripe seeds and tannins.

The Winemaking: About 5 tonnes of fruit was harvested on the 23 March at 13.3^oBe. 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 and then 20% was transferred to new tight grain French oak and the balance to 2-3 year old French oak.

The wine was prepared for bottling in June 2008 to ensure that the fruit oak balance was at a maximum and the resulting texture and softness was at an optimum to display the vineyard and fruit characteristics.

The Wine: Deep dense plum colour. Aromas of blueberry, pepper and spice with vanilla and cedar hints. A medium bodied wine, with a sumptuous mid-palate of plums and blueberry, with complexing spice notes. A gentle tannin structure supports a long persistent finish.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Acacia	Geographical Indication	Frankland River
Year Planted	1997	Variety	Shiraz
Location	15kms west of Frankland River township	Picking Date	23 March 2007
Vines per Hectare	2000	Sugar at Picking	13.3 Baume'
Irrigation	yes	Alcohol	13.5% v/v
Clone/s	1654	pH	3.45
Rootstock	Own	Total Acidity	6.56g/L
Aspect	North Facing	Residual Sugar	0.0g/L
Soils	Deep Gravels over clay	Bottled	June 2008
		Cellaring Potential	5 years
