



Cherubino

The sum of our experiences and our best performing parcels of vineyard come to be expressed in our Cherubino range.

It's the best of what we do, from Margaret River to Pemberton, to the regions of the Great Southern: our top one per cent, and with each year, we improve the quality of our best.

Hand made, with attention to detail taken at every step of the winemaking journey.

They are our signature, the sign of our best work.

2022 'Budworth' Cabernet Sauvignon

THE VINTAGE:

A succussion of very good seasons for Frankland River; 2018, 2019,2020, 2021 and now 2022. Riesling, Shiraz and Cabernet begin the easier varieties, all performed exceptionally with very good flavour, acidity and freshness, however there are not many varieties that did not perform at their peak this harvest. A mild wet winter followed by dry and warm conditions leading up to harvest resulted with a season which had a long but gentle finish. Fruit harvested was in near perfect condition and will result in some very long lived wines.

THE WINEMAKING:

The fruit was hand harvested and transported to the winery where it was cooled overnight and hand sorted. Maceration lasted for six weeks with minimal pump overs and temperatures ranging for 12-27G. The wine was pressed to tank and allowed to settle for 7 days prior to oak maturation. A range of coopers were used in the wine's development.

THE WINE:

Red plums and mulberries are delivered in bright, pure style here with dark, violet florals with savoury notes, such as cedar, gun flint and cloves. The palate delivers a very convincing array of purple-berry and plum flavours that completely coat the mouth. So harmonious, the resolve, depth and purity this wields is so impressive. Long and pure dark-berry flavours abound.

Vineyard Various
Year Planted 1989
Location Great Southern, WA
Vines per Hectare 1300-1600
Irrigation Dry & irrigated
Clone/s Own
Rootstock Unknown

Aspect Northern
Soils Lateritic, gravel and sandy loams derived from granite.

Frankland River, WA Origin Variety Cabernet Sauvignon Picking date March 2022 Sugar at picking 13.7 °Baume Alcohol 14.2% pН 3.30 Total acidity $6.25\,\mathrm{g/L}$ Residual sugar 1 g/L

Bottled December 2023 CellaringPotential 20years Vegan N/A
Vegetarian N/A
Organic N/A
Biodynamic N/A

Allergens Low Sulphites