



LARRY CHERUBINO



AD HOC

2008 MIDDLE OF EVERYWHERE SHIRAZ

"Shiraz from the Middle of Everywhere"

The Vintage: The 2008 harvest was ideally suited to Shiraz in Frankland River with warm and dry conditions.

The Winemaking: Fruit was de-stemmed only and fermentation was carried out after 2-3 days of pre-fermentation, cold maceration. Held on skins for 7-12 days the wine was pressed to 30% new and 2-year old French oak. The wine was prepared for bottling after 8 months in oak to preserve freshness and intensity of fruit.

The Wine: Bright crimson in the glass, with a nose of blueberries, gentle spice and white pepper. On the palate, soft berry fruit with briary hints and nuances of aromatic spices of cinnamon and nutmeg. Medium bodied, with a persistent finish.

Wine Maker: Larry Cherubino

Vineyard:

Year Planted 1997

Location Frankland River

Vines per Hectare 1800

Irrigation Yes

Clone/s Unknown

Rootstock Own

Aspect Northern

Soils Deep Gravels over clay

Technical Data:

Geographical Indication Frankland River

Variety Shiraz

Picking Date 24 February, 2008

Sugar at Picking 13.5 Baume'

Alcohol 14.0% v/v

pH 3.65

Total Acidity 5.56g/L

Residual Sugar 0.0g/L

Bottled March, 2009

Cellaring Potential 3-5 years