



LARRY CHERUBINO

---



## AD HOC

2007 ETCETERA

*"A blend of Cabernet, Shiraz.....and the rest"*

**The Vintage:** The 2007 harvest was warm and dry. Resulting wines have dried herbs and lifted spicy aromas with soft tannins and a tight core of fruit.

**The Winemaking:** Fruit was harvested at night, de-stemmed, and transferred to stainless vessels from 3.5 tonne capacity. Fermentation was started immediately and the wines were held on skins for 7-10 days then pressed to new and used French oak. The wine was prepared for bottling after 11 months in oak to preserve the sweet tannins and plush texture.

**The Wine:** Atypical Margaret River characteristics of dried herbs, red berries and dark chocolate. The Shiraz addition has added velvety tannins and black spices.

**Drink With:** Beef pie, shanks and full-bodied pasta dishes.

---

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Various Margaret River	Variety	Cabernet 55% Shiraz 45%
Year Planted	1994	Picking Date	April 10, 2007
Location	Willyabrup	Sugar at Picking	13.40Be
Vines per Hectare	1600	Alcohol	13.7%
Irrigation	Dry	pH	3.72
Clone/s	Various	Total Acidity	6.5
Rootstock	Own	Residual Sugar	0g/L
Aspect	Northern	Bottled	July 2008
Soils	Gravelly Loam	Cellaring Potential	Drink Now

---