



LARRY CHERUBINO

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## AD HOC

### 2007 MIX MASTER

*"Well mixed red"*

**The Vintage:** The 2007 season 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. 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:** This wine shows characters of sweet plum with typical Shiraz spice

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

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<b>Winemakers:</b>	Larry Cherubino & Jake Bacchus	<b>Technical Data:</b>	
<b>Vineyard:</b>		<b>Geographical Indication</b>	Pemberton 55% Frankland River 45%
<b>Location</b>	Pemberton & Frankland River	<b>Variety</b>	Merlot 55% Shiraz 45%
<b>Vines per Hectare</b>	1600	<b>Picking Date</b>	March 10-20th, 2007
<b>Clone/s</b>	Various	<b>Sugar at Picking</b>	13.40Be
<b>Rootstock</b>	Own	<b>Alcohol</b>	13.7% v/v
<b>Aspect</b>	Northern	<b>pH</b>	3.72
<b>Soils</b>	Gravelly Loam	<b>Total Acidity</b>	5.5
		<b>Residual Sugar</b>	0g/L
		<b>Bottled</b>	March 2008
		<b>Cellaring Potential</b>	Drink Now

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