



LARRY CHERUBINO



AD HOC

2006 MIDDLE OF EVERYWHERE SHIRAZ

"Shiraz from the Middle of Everywhere"

The Vintage: Conditions leading up to the 2006 vintage were cool and dry with below average rainfalls in the spring. A very cool dry ripening period resulting in the late harvesting of fruit with ripe seeds and tannins.

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 11 months to preserve freshness and intensity of fruit.

The Wine: Blueberry, dry cherries and subtle spices are the major hallmarks of Frankland River Shiraz. The tannins are gentle with persistence supporting the acidity and oak.

Drink With: Roast Lamb and mild cheeses.

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 1 April, 2006

Sugar at Picking 13.5 Baume'

Alcohol 14.0% v/v

pH 3.45

Total Acidity 6.56g/L

Residual Sugar 0.0g/L

Bottled June, 2007

Cellaring Potential 5 years