



LARRY CHERUBINO

The Yard

2006 ACACIA VINEYARD SHIRAZ

The Vintage: One of the coolest growing seasons in WA on record. Fruit was harvested a month later than usual with rigorous crop reduction required to ensure the ripest fruit possible.

The Winemaking: About 5 tonnes of fruit was harvested on the 23rd of May at 14°Be. Fruit was de-stemmed only and fermentation was carried out after 2-3 days of pre-fermentation cold maceration. A low rate of RC 212 yeast was added after the cold maceration period then the must was plunged and pumped over gently 2-3 times every 24 hours over the maceration period. When sugar dry, the wine was macerated for a further 6 days then pressed off the stainless steel and allowed to settle. 20% was transferred to new tight-grain French oak and the balance to 2-3 year old French oak. The wine as prepared for bottling in June 2007 to ensure that the fruit oak balance was at a maximum and the resulting texture and softness was at an optimum to display the vineyard and fruit characteristics.

The Wine: A soft and finely textured wine that may be enjoyed with food. Blueberry, dry cherries and subtle spices are the major hallmarks of Frankland River Shiraz. Fruit characteristics will develop over the next 6-12 months. The tannins are gentle with persistence supporting the acidity and oak.

Drink With: Roast lamb and mild cheeses.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Acacia	Geographical Indication	Frankland River
Year Planted	1997	Variety	Shiraz
Location	Frankland River	Picking Date	23 April 2006
Vines per Hectare	1800	Sugar at Picking	14 Baume'
Irrigation	yes	Alcohol	13.5% v/v
Clone/s	Unknown	pH	3.75
Rootstock	Own	Total Acidity	5.56g/L
Aspect	North Facing	Residual Sugar	0.0g/L
Soils	Deep Gravels over clay	Bottled	August 2007
		Cellaring Potential	5 years
