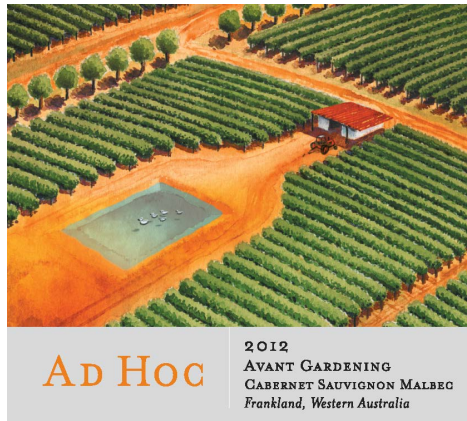




LARRY CHERUBINO WINES

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## 2012 Ad Hoc Avant Gardening Cabernet Sauvignon Malbec

*"Between the lines"*

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**The vintage:** A warm, dry January-February allowed for gentle ripening and plump berries as a result. Berries and bunches yielded ample juice due to the length of the season. Resulting in a wine of intense colour and flavour.

**The winemaking:** Fruit was hand picked and sorted, fermentation lasted for three weeks with very gentle maceration. The wine was placed into new and one year old oak for a short time prior to bottling.

**The wine:** An ultra-vibrant bouquet of citrus and violets with an earthy-graphite nose. Violets from the Malbec, citrus and minerality from the Cabernet Sauvignon. An ultra vibrant wine with fine tannins and a soft texture.

**Drink with:** Roasted Rib-Eye on the bone with creamy mash.

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<b>Vineyard:</b>	Riversdale	<b>Technical Data</b>	
<b>Year Planted:</b>	1997	<b>Geographical Indication:</b>	Frankland River, WA
<b>Location:</b>	Frankland River, WA	<b>Variety:</b>	Cabernet Sauvignon Malbec
<b>Vines per Hectare:</b>	1650	<b>Picking Date:</b>	April 2012
<b>Irrigation:</b>	Yes	<b>Alcohol:</b>	14.0 %
<b>Clone/s:</b>	Unknown	<b>pH:</b>	3.85
<b>Rootstock:</b>	Various	<b>Total Acidity:</b>	5.56g/L
<b>Aspect:</b>	North facing	<b>Residual Sugar:</b>	0.0g/L
<b>Soils:</b>	Deep gravels over clay	<b>Bottling Date:</b>	February 2013
		<b>Cellaring Potential:</b>	5-10 years

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