

Wild Cherry. Plum. Long fine silky tannins.

Larry Cherubino

Finisterre: [Ends of the Earth] - Our constant pursuit of quality finds us among the great viticultural regions of Australia, each offering a unique combination of earth and climate, allowing vines to flourish and produce fruit with great balance. Hand harvesting, fruit sorting and intuitive winemaking delivers wines with clarity, purity, great texture and flavour expression.

CULTIVATION

REGION: Great Southern, Western Australia

LOCATION: Frankland

VINEYARD: Justin

AVERAGE VINE AGE: 20 years

PRUNING: Vertical trellis

GEOLOGY: Laterite

VINIFICATION

WINEMAKER: Larry Cherubino
HARVEST: March 23rd 2013
VARIETAL: 100% Shiraz

WINEMAKING: Berry sorted, no additions, two weeks post-ferment maceration

YEASTS: Various

OAK: 7 months in French barriques

BOTTLED: December 19th 2013

STATISTICS

ALCOHOL: 14.5% RESIDUAL SUGAR: 0 g/L

PH: 3.7 CELLARING: 10+ YEARS

TOTAL ACIDITY: 6.31 g/l PRODUCTION: 9,596 bottles



