

Layered earth and cassis. Silky texture. Sweet dark fruits.

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: Margaret River, Western Australia

LOCATION: Wilyabrup
AVERAGE VINE AGE: 17 years
PRUNING: Vertical trellis

GEOLOGY: Laterite (gravelly loam)

VINIFICATION

WINEMAKER: Larry Cherubino

HARVEST: By hand early April 2013
VARIETAL: 100% Cabernet Sauvignon

WINEMAKING: Berry sorted, no acid additions, three weeks primary post-ferment maceration

YEASTS: Various

OAK: 15 months in new and used French barriques

BOTTLED: December 8th 2014

STATISTICS

ALCOHOL: 13.5% RESIDUAL SUGAR: 0 g/L
PH: 3.69 CELLARING: 12+ YEARS
TOTAL ACIDITY: 5.38 g/l PRODUCTION: 14,570 bottles



