

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: 18 years

PRUNING: Vertical trellis

GEOLOGY: Laterite (gravelly loam)

VINIFICATION

WINEMAKER: Larry Cherubino

HARVEST: By hand early April 2014
VARIETAL: 100% Cabernet Sauvignon

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

YEASTS: Variou

OAK: 12 months in new and used French barriques

BOTTLED: July 31st 2015

STATISTICS

Alcohol: 14.0% residual sugar: 0 g/L ph: 3.54 cellaring: 12-15 years total acidity: 4.73 g/l production: 18,399 bottles



