



CHERUBINO

**Grapes**

100% Cabernet  
Sauvignon

**Region/Appellation**  
Frankland River, WA

**Alcohol by volume**  
14.5%

**Residual Sugar**  
0.5 g/l

**pH**  
3.33

**Total Acidity**  
6.47 g/l

**Drinking Window**  
2025 - 2030+

**Tasting Guide**



Light      Medium      Full

Tasting note printed  
05/02/2026

# Cherubino Budworth Cabernet Sauvignon 2019 6x75cl

## Winemaker Notes

The fruit was hand harvested and transported to the winery where it was cooled overnight and hand-sorted. Maceration lasted for six weeks with minimal pumpovers and temperatures ranging from 12-27 degrees. The wine was pressed to a tank and allowed to settle for 7 days prior to oak maturation. A range of coopers were used in the wines development.

## Winemaking

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## Vintage

Low rainfall in winter and spring with some devastating frost events made the summer ripening season late. A tricky harvest to say the least but patience (and a bit of luck) paid off in the end with some exceptional wines being the ultimate result.

## Food match

Braised lamb shanks

