



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

A B C D E  
Light Medium Full

Tasting note printed

31/07/2025

# 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

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.

## 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



HATCH MANSFIELD

Hatch Mansfield Agencies Ltd | New Bank House | 1 Brockenhurst Road | Ascot | Berkshire SL5 9DJ

Telephone 01344 871800 | E-mail [info@hatch.co.uk](mailto:info@hatch.co.uk) | [www.hatchmansfield.com](http://www.hatchmansfield.com)