



CHERUBINO

Grapes

100% Cabernet
Sauvignon

Region/Appellation

Frankland River, WA

Alcohol by volume

14.00%

Residual Sugar

0.5 g/l

pH

3.38

Total Acidity

6.16 g/l

Drinking Window

2024 - 2029+

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

26/04/2024

Cherubino Frankland River Cabernet Sauvignon 2019 6x75cl

Winemaker Notes

Inky black, the wine has strong classic bay leaf and earth cabernet tones. Very focused, mouth filling with very fine tannins. Oak is supporting the intense fruit.

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 pump overs and temperatures ranging for 12-27C. The wine was pressed to tank and allowed to settle for 7 days prior to oak maturation. A range of coopers were used in the wine's 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

Grilled and Roasted Red Meats

Braised lamb shanks



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