



CHERUBINO

Cherubino Margaret River Cabernet Sauvignon 2021 6x75cl

Grapes

96.9% Cabernet
Sauvignon
3.1% Cabernet Franc

Region/Appellation

Wilyabrup, Margaret
River

Alcohol by volume

14%

Residual Sugar

0.72 g/l

pH

3.38

Total Acidity

6.34 g/l

Drinking Window

2025 - 2039+

Tasting Guide

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

Tasting note printed

14/10/2025

Winemaker Notes

It's the best of what we do, from Margaret River to Pemberton, to the regions of the Great Southern; our top one per cent, and with each year, we improve the quality of our best. Hand made, with attention to detail taken at every step of the winemaking journey. Aromas of red earth with a compote of berries and find nuances of dried bay leaf. The oak is gentle with soft tannins and spice notes with a long complex finish.

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 from 12-27C. The wine was pressed in a tank and allowed to settle for 7 before oak maturation.

Vintage

A very challenging year with above average rainfall. Careful fruit selection and canopy management made all the difference with expressive white wines with longevity due to the long, slow ripening. The northern end of the Margaret River, Wilyabrup and Yallingup experienced very different condition to the south. Reds are very perfumed and long in flavour with abundant tannins.

Food match

