



CHERUBINO

Grapes

100% Cabernet
Sauvignon

Region/Appellation

Frankland River, WA

Alcohol by volume

13.5%

Residual Sugar

0.5 g/l

pH

3.36

Total Acidity

6.62 g/l

Drinking Window

2025 - 2030+

Tasting Guide



Tasting note printed

01/09/2025

Ovale Frankland River Cabernet Sauvignon 2018 6x75cl

Winemaker Notes

Deep and rich aromas of raspberries, dark cherries, blackcurrants and plums with cedar oak also in the mix. The palate delivers smooth dark berry flavours which fill the mouth. Velvety, ribbon-like tannins. Silky and beautifully resolved.

Winemaking

The fruit was hand harvested and transported to the winery where it was cooled overnight and temperatures ranging from 12-27 degrees. The wine was pressed to tank and allowed to settle for 7 days prior to oak maturation.

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