



CHERUBINO

**Grapes**

92.7% Cabernet  
Sauvignon  
7% Malbec  
0.3% Shiraz

**Region/Appellation**

Margaret River

**Alcohol by volume**

14.00%

**Residual Sugar**

0.5 g/l

**pH**

3.48

**Total Acidity**

6.33 g/l

**Drinking Window**

2024 - 2028

**Tasting Guide**

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

**Tasting note printed**

22/12/2024

# Pedestal Cabernet Sauvignon 2020 6x75cl

## Winemaker Notes

Inky purple. Classic Cabernet aroma of blackcurrant. The wine is medium bodied with primary flavours of blackcurrant and bay leaf, layered with secondary cedar and chocolate. Velvety soft tannins and a long finish.

## Winemaking

Fruit was hand-picked and crushed to static, stainless steel fermenters via the sorting table. Fermentation lasted for three weeks with gentle maceration. The time on skins allowed for softening of the tannins. Components were aged for 10 months in a combination of new and 1-2 year old French oak barrels prior to blending and bottling.

## Vintage

Low rainfall and warm temperatures in spring resulted in a very early harvest. All varietals performed exceptionally well with the standout being Cabernet Sauvignon.

## Food match

Grilled and Roasted Red Meats

Braised lamb shanks

