



CHERUBINO

**Grapes**

93% Cabernet Sauvignon  
4% Malbec  
3% Cabernet Franc

**Region/Appellation**

Margaret River, WA

**Alcohol by volume**

14.00%

**Residual Sugar**

4 g/l

**pH**

3.42

**Total Acidity**

6.6 g/l

**Drinking Window**

2024 - 2028

**Tasting Guide**

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

**Tasting note printed**

23/02/2025

# Pedestal Cabernet Sauvignon

## 2021 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.

### Vineyard

Fruit was hand-picked and crushed to static, stainless steel fermenters via the sorting table

### Winemaking

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

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

Grilled and Roasted Red Meats

Braised lamb shanks

