



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

22/12/2024

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

