



CHERUBINO

Grapes
100% Cabernet
Sauvignon

Region/Appellation
Margaret River

Alcohol by volume
14.50%

Residual Sugar
2.87 g/l

pH
3.43

Total Acidity
6.03 g/l

Drinking Window
2024 - 2030

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

Tasting note printed
21/12/2024

Pedestal Cabernet Sauvignon

2022 6x75cl

Winemaker Notes

Pedestal is so named due to the elevation of the Margaret River vineyard we initially sourced fruit from to create these wines. It is with our Pedestal range, now encompassing a number of vineyards from north to south, that we seek to uncover and express sub-regionality in this part of the world. In general terms, Northern Margaret River is better suited to red wines with its slightly warmer Indian Ocean influence whereas southern Margaret River is better suited to whites and the cooling influence of the Southern Ocean breeze. 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

A mild and wet spring set vineyards up perfectly for the summer months, early heat and dry condition driven by strong easterly winds in the lead up to Christmas resulted in reduced yields but with fruit in exceptional condition at harvest. The standout varieties for the season were Chardonnay and Cabernet Sauvignon. Wines have great intensity, acidity and ripeness.

Food match

Grilled and Roasted Red Meats

Braised lamb shanks

