



LARRY CHERUBINO



## 2010 STRAW MAN

*“Sauvignon Blanc and Semillon remind me of straw and freshly cut grass.”*

**The Vintage:** A great vintage with classic varietal definition in Semillon and Sauvignon Blanc wines. Textured and soft with gentle acidity with ripe and intense flavours.

**The Winemaking:** Fruit was harvested at night with crushing and de-stemming. Some skin contact was employed to extract flavour and texture from the fruit.

**The Wine:** Overt aromas of minerality, fresh herbs and citrus jump from the glass. The palate shows lemon sherbert, juniper and fresh peas. The impression is one of complexity and power, yet the wine is immediately approachable and drinkable. The natural crunchy acidity is balanced by a soft textural mouth-feel. This wine shows great fruit intensity, persistence and length of flavour. Pretty serious stuff for the wine buff and a great drink for those just looking for a glass of this classic Margaret River blend.

**Drink With:** Marinated BBQ prawns with herb mayonnaise and a squeeze of lemon.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard		Geographical Indication	Margaret River
Year Planted	1990-1998	Variety	Sauvignon Blanc 75%, Semillon 25%
Location	Various Margaret River sub-regions	Picking Date	Feb 12 - Mar 25th, 2010
Vines per Hectare	1600-2000	Sugar at Picking	12-13 Be
Irrigation	Yes	Alcohol	13.0% v/v
Clone/s	Various	pH	3.3
Rootstock	Own	Total Acidity	7.8g/l
Aspect	Northern	Residual Sugar	1.3g/L
Soils	Various	Bottled	July, 2010
		Cellaring Potential	Drink now to 3 years