



LARRY CHERUBINO



AD HOC

2008 STRAW MAN SAUVIGNON BLANC SEMILLON

"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 and 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. Juice was transferred with high solids to tank and 10% new French oak for fermentation and a selection of yeasts were used.

The Wine: Passionfruit and mineral nuances with citrus and accents of lime leaf and juniper. Softly textured with fine acidity. The oak adds fullness to the palate with sweetness and spices.

Drink With: Oysters or Sashimi

Winemaker	Larry Cherubino & Jake Bacchus	Technical Data:	
Vineyard	Various Margaret River sub-regions	Geographical Indication	Margaret River WA
Year Planted	1990-1998	Variety	Sauvignon Blanc 71% & balance Semillon
Location	Various	Picking Date	February 12 – March 25, 2008
Vines per Hectare	1600-2000	Sugar at Picking	12-13°Be
Irrigation	Yes	Alcohol	12.7%
Clone/s	Various	pH	3.3
Rootstock	Own	Total Acidity	7g/l
Aspect	Northern	Residual Sugar	1.3g/L
Soils	Various	Bottled	April 19, 2008
		Cellaring Potential	Drink now
