



LARRY CHERUBINO

The Yard

2009 24 ROAD CHARDONNAY

The Vintage: A cool and mild 2009 harvest resulted in Chardonnay fruit with exceptional citrus and mineral-like characters. Crops were low with small bunches and berries.

The Winemaking: Fruit was hand-picked and whole-bunch pressed directly to new and 1 year old oak. No So₂, acid or yeast additions were made.

The Wine: Pale straw in colour and on the nose hints of lemon, stone fruit and roasted cashew nuts. The palate is full, complex and mouth-filling with a firm backbone and clean citrus mouth-feel. The finish is long and crisp, with French butter notes adding texture. Whilst this wine is ready to drink now it can be confidently cellared for up to 5 years.

Drink with: Rich seafood dishes

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	24 Road	Geographical Indication	Karridale, Margaret River
Year Planted	1997	Variety	Chardonnay
Location	Karridale, Margaret River	Picking Date	March 5 2009
Vines per Hectare	2000	Sugar at Picking	12.1 Baume'
Irrigation	yes	Alcohol	13.2% v/v
Clone/s	95 & 96	pH	3.35
Rootstock	Own	Total Acidity	7.56g/L
Aspect	North Facing	Residual Sugar	0.0g/L
Soils	Deep Gravels over clay	Bottled	June 2009
		Cellaring Potential	5+ years
