



LARRY CHERUBINO

The Yard

2008 Pedestal Vineyard Semillon (67%) Sauvignon Blanc (33%)

Winemaker

Larry Cherubino

Vineyard

Pedestal	
Year Planted	1997
Location	Willyabrup
Vines per Hectare	1800
Irrigation	yes
Clone/s	Unknown
Rootstock	own
Aspect	South Facing
Soils	Deep Gravels over clay

The Vintage

An outstanding vintage with fruit achieving maximum flavour and maturity.

The Winemaking

The Semillon and Sauvignon Blanc parcels were picked at maximum flavour over several weeks to ensure that all of the various soil types and aspects of the vineyard were fully exploited.

Fruit was hand picked and de-stemmed with some skin contact for up to 12 hours. Free run and pressing fractions were separated with 1/3 of the juice parcels going into new Bordeaux style French oak for 4 months and the balance to stainless steel. All of the parcels were fermented using natural.

| The wine was prepared for bottling in September 2008 to ensure that the fruit oak balance was at [a](#) maximum and the resulting texture and softness was at an optimum to display the vineyard and fruit characteristics.

The Wine

This wine has aromas and flavours in the savoury spectrum. Pea pod with underlying grassiness and intensity. There is a textural component to the wine, which is in part due to the partial oak fermentation, and this also adds an extra layer of complexity. With a clean zippy acid structure and summery freshness this wine is easily enjoyed with or without food.

Perfect for those looking for a food friendly multi-layered expression of this classic Margaret River blend. Fruit characters will also develop well over the next 12 – 18 months.

Drink With:
Oysters or Sashimi

Technical Data

Geographical Indication	Margaret River, Willabrup
Variety	Semillon 67% Sauvignon Blanc %33
Picking Date	12-30 February 2008
Sugar at Picking	11-12.5 Baume'
Alcohol	13.0% v/v
pH	3.35
Total Acidity	7.56g/L
Residual Sugar	0.0g/L
Bottled	September 2008
Cellaring Potential	7-10 years