



Cherubino

The sum of our experiences and our best performing parcels of vineyard come to be expressed in our Cherubino range.

It's the best of what we do, from Margaret River to Pemberton, to the regions of the Great Southern: our top one per cent, and with each year, we improve the quality of our best.

Hand made, with attention to detail taken at every step of the winemaking journey.

They are our signature, the sign of our best work.

2016 Margaret River Chardonnay

THE VINTAGE:

Margaret River had a below average winter and spring rainfall. Relief came in January with significant falls which freshened up vines and provided much needed soil moisture to improve vine yields and help to achieve full maturity.

THE WINEMAKING:

The fruit was hand harvested and whole bunch pressed directly to oak. Natural yeasts were used, in new and used French oak barrels. The wine was rested on lees with minimal preservatives added 8 months prior to bottling.

THE WINE:

The palate is focused, powerful and creamy. Multi-layered and complex with spice, nuts, stone fruit and green apple. The finish is clean and refined.

DRINK WITH:

BBQ Crayfish.

Vineyard	Various
Year Planted	1986-2009
Location	Margaret River, WA
Vines per Hectare	1350-2200
Irrigation	Yes
Clone/s	95,96
Rootstock	Own
Aspect	Northern
Soils	Various

Origin	Margaret River, WA
Variety	Chardonnay
Picking date	March 2016
Sugar at picking	11.7 °Baume
Alcohol:	12.3%
pH	3.17
Total acidity	6.94 g/L
Residual sugar	0 g/L
Bottled	December 2016
Cellaring Potential	10 years

Vegan	N/A
Vegetarian	N/A
Organic	N/A
Biodynamic	N/A
Allergens	Low Sulphites