



## 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.

## 2017 Dijon Chardonnay

### THE VINTAGE:

Above average rainfall in winter, with a cooler than average summer and rain in March. The Indian summer conditions in April and May resulted in fruit being harvested up to 4 weeks later than usual. As a result the wines have great intensity and refinement.

### THE WINEMAKING:

The wine was made using Dijon clones 95 and 96 in equal parts sourced from the sub-region of Karridale. The fruit was hand-picked and whole-bunch pressed directly into 60% new French oak, 40% 1 year old French oak from a combination of forests – Vosges, Troncais and Allier. Juice naturally fermented in barrel with only 10% allowed to go through full malolactic fermentation.

### THE WINE:

Flinty, citrus leaf and crushed mineral aromas. Smokey, toasty flavours and a long, fine acidity.

### DRINK WITH:

BBQ Crayfish.

Vineyard	Various	Origin	Margaret River, WA	Vegan	N/A
Year Planted	1986-2009	Variety	Chardonnay	Vegetarian	N/A
Location	Margaret River, WA	Picking date	March 2017	Organic	N/A
Vines per Hectare	1350-2200	Sugar at picking	12.4 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol:	12.9%	Allergens	Low Sulphites
Clone/s	95,96	pH	3.30		
Rootstock	Own	Total acidity	5.85 g/L		
Aspect	Northern	Residual sugar	2 g/L		
Soils	Various	Bottled	February 2018		
		Cellaring Potential	10 years		