



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 Margaret River Semillon

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:

Sourced from the sub-region of Karridale, harvested at 11 degrees Baume and fermented in new and used French oak for 2 months, bottled early to retain freshness and varietal character.

THE WINE:

Distinctive Margaret River, lavender, lime leaf and freshly cut straw. Refined with long acidity.

DRINK WITH:

Shellfish.

Vineyard	Whychwood	Origin	Margaret River, WA	Vegan	N/A
Year Planted	1989- 1998	Variety	Semillon	Vegetarian	N/A
Location	Margaret River, WA	Picking date	April 2017	Organic	N/A
Vines per Hectare	1600	Sugar at picking	11.5 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	12%	Allergens	Low Sulphites
Clone/s	Various	pH	3.08		
Rootstock	Unknown	Total acidity	6.45 g/L		
Aspect	Northern	Residual sugar	2 g/L		
Soils	Lateritic.	Bottled	July 2017		
		Cellaring Potential	5 years		