



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.

2020 Pemberton Chardonnay

THE VINTAGE:

Good winter/spring rainfalls, with mild conditions in comparison to other parts of the south west. Yields were low but quality was excellent.

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:

A delicate structure to this lightly-oaked wine allows the gentle intensity to shine. Beautifully balanced and fine with a seamless palate and a very long finish. Thoroughly modern in style, with complexity, grace and a silky mouth feel.

DRINK WITH:

Asian style pork belly

Vineyard	Channybearup
Year Planted	1999
Location	Pemberton, WA
Vines per Hectare	1800
Irrigation	Yes
Clone/s	Dijon
Rootstock	Own
Aspect	Northern
Soils	Various

Origin	Pemberton, WA
Variety	Chardonnay
Picking date	March 2020
Sugar at picking	13.1 °Baume
Alcohol	13.6%
pH	3.14
Total acidity	8.21 g/L
Residual sugar	2g/L
Bottled	March 2021
Cellaring Potential	10 years

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