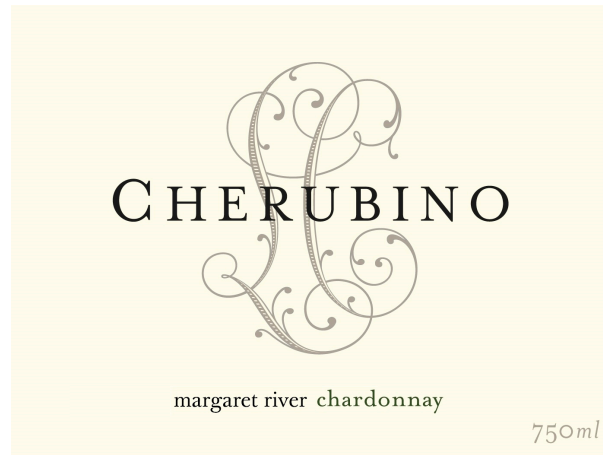




LARRY CHERUBINO WINES



## 2013 Margaret River Chardonnay

*Margaret River, Western Australia*

**The vintage:** The region experienced moderate to below-average rainfall, with good falls in October/November to top up the soil moisture. Warm dryer conditions through March followed by light rains. The conditions in February allowed for optimal times to pick the fruit.

**The winemaking:** The fruit was hand harvested at night and whole bunch pressed directly to oak. Natural yeasts were employed, and the wine underwent a long, cool fermentation at 10-12°C in new and used French oak barrels. The wine was rested on lees with minimal preservatives then bottled in December 2013.

**The wine:** Clean crisp nose of nuts, spice and buttercup. Hints of flowers, honey and fruit add complexity to the earthy mushroom notes. Very refined, with layers of flavour, a creamy intense mouth-feel and a super long finish.

**Drink with:** Roast Chicken with spiced bread stuffing.

<b>Vineyard:</b>	Various	<b>Technical Data</b>	
<b>Year Planted:</b>	1986-2009	<b>Geographical Indication:</b>	Margaret River, WA
<b>Location:</b>	Margaret River, WA	<b>Variety:</b>	Chardonnay
<b>Vines per Hectare:</b>	1350-2200	<b>Picking Date:</b>	March 2013
<b>Irrigation:</b>	Yes	<b>Alcohol:</b>	13.0%
<b>Clone/s:</b>	95, 96	<b>pH:</b>	3.34
<b>Rootstock:</b>	Own	<b>Total Acidity:</b>	5.7 g/L
<b>Aspect:</b>	Northern	<b>Residual Sugar:</b>	0.0 g/L
<b>Soils:</b>	Various	<b>Bottling Date:</b>	December 2013
		<b>Cellaring Potential:</b>	10 years