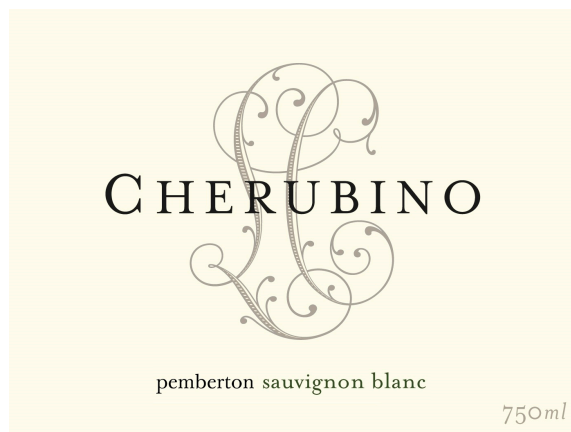




LARRY CHERUBINO WINES



2012 Pemberton Sauvignon Blanc

Western Australia

The Vinatage: 2012 conditions prevailed across the lower south west of the Great Southern, with the winter rainfall well below average, also with winds and November rains disrupting flowering - a much lower yield was seen. Warm January with mild and dry conditions saw fruit that ripened excellently through March, smaller volumes but very high quality white wine grapes in the region.

The Winemaking: The fruit was harvested in the early evening, gentle de-stemmed. 100% of the wines was fermented in new french oak, and further matured for just under 3 months in stainless steel with a selection of wild and cultured yeasts. The fruit had lees contact until September of the year, then bottled.

The Wine: A complex, fruity wine with a hint of oak adding great texture to the fruit. A good intensity and balance with the ripe citrus and slight tropical direction of the wine. It has a delicate acidity, creating complexity and good length to the wine. Intriguing and restrained, not your typical Sauvignon Blanc.

Drink With: Cider-poached creamy mussels with linguini.

Vineyard:	Channybearup	Technical Data	
Year Planted:	1998	Geographical Indication:	Pemberton, WA
Location:	Pemberton, WA	Variety:	Sauvignon Blanc
Vines per Hectare:	1650	Picking Date:	March 2012
Irrigation:	Yes	Alcohol:	13.2 %
Clone/s:	Various	pH:	3.02
Rootstock:	Own	Total Acidity:	6.7 g/L
Aspect:	Northern	Residual Sugar:	0.0 g/L
Soils:	Karri Loam	Bottling Date:	June 2012
		Cellaring Potential:	0-5 years
