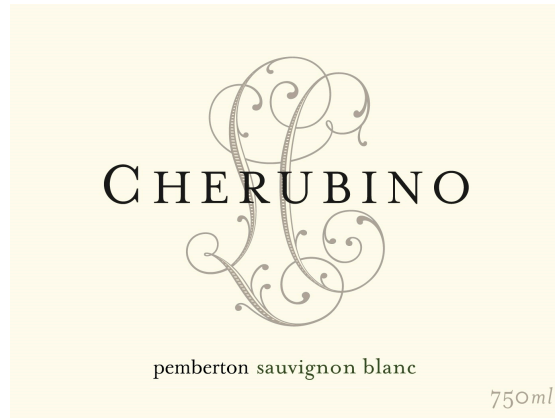




LARRY CHERUBINO WINES

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2013 Pemberton Sauvignon Blanc  
*Western Australia*

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**The vintage:** The Great Southern received a below average Winter rainfall, resulting lower yields than in the previous vintage. A warmer January-February saw mild and dry conditions, allowing the fruit ripen excellently through to late March. Given the smaller volume taken, it produced very high quality white wine grapes for the Pemberton region.

**The winemaking:** Pemberton experienced cool and dry conditions leading up to harvest. Low crops and small bunches yielded wines of great intensity and texture. The fruit was harvested at night and gently de-stemmed, the greatest care being taken to sort the best berries for this wine. Natural yeasts were employed, and the wine underwent a long, cool fermentation at 10-12°C.

**The wine:** A striking bouquet of nettle, minerals, blackcurrent and an oak-infused spiciness. Made in a traditional Bordeaux style, the wine was fermented in new French oak, adding layers of complexity and flavour. A long fine line of acidity provides great length and finish.

**Drink with:** Fresh gnocchi with basil pesto and pecorino cheese.

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		Technical Data	
<b>Vineyard:</b>	Channybearup	<b>Geographical Indication:</b>	Pemberton, WA
<b>Year Planted:</b>	1998	<b>Variety:</b>	Sauvignon Blanc
<b>Location:</b>	Pemberton, WA	<b>Picking Date:</b>	May 2013
<b>Vines per Hectare:</b>	1650	<b>Alcohol:</b>	13.1%
<b>Irrigation:</b>	Yes	<b>pH:</b>	3.2
<b>Clone/s:</b>	Own	<b>Total Acidity:</b>	6.77g/L
<b>Rootstock:</b>	Unknown	<b>Residual Sugar:</b>	0.9 g/L
<b>Aspect:</b>	Northern	<b>Bottling Date: Cellaring</b>	August 2013
<b>Soils:</b>	Karri Loam	<b>Potential:</b>	0-3 years