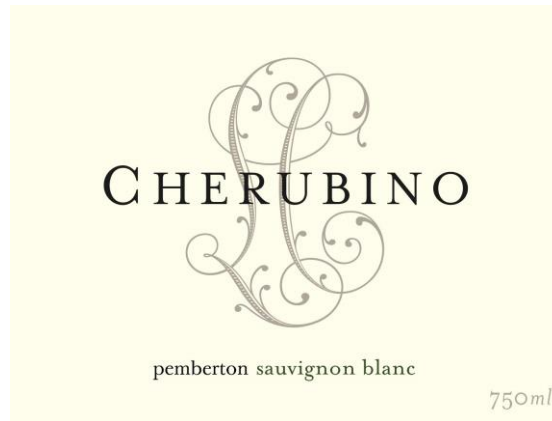




LARRY CHERUBINO WINES

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2015 Pemberton Sauvignon Blanc  
*Western Australia*

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**The vintage:** For this vintage yields were lower than most due to wind and rain during flowering and the Indian summer that usually occurs in this region not eventuating. The fruits that were picked were of excellent quality however, resulting in some crisp and refreshing wines.

**The winemaking:** 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 in new French oak.

**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>	April 2015
<b>Vines per Hectare:</b>	1650	<b>Alcohol:</b>	13.4%
<b>Irrigation:</b>	Yes	<b>pH:</b>	3.25
<b>Clone/s:</b>	Own	<b>Total Acidity:</b>	6.3g/L
<b>Rootstock:</b>	Unknown	<b>Residual Sugar:</b>	1.5 g/L
<b>Aspect:</b>	Northern	<b>Bottling Date: Cellaring</b>	August 2015
<b>Soils:</b>	Karri Loam	<b>Potential:</b>	0-3 years