



LARRY CHERUBINO



2012 Laissez Faire Fiano

The Vintage: With good rainfall in January, little rain in February & March - provided dry harvest conditions with low to moderate yields. The resulting wines have very intense flavours and soft, gentle acidity.

The Winemaking: Fruit was handpicked and whole bunch pressed. The juice was settled without the addition of enzymes, sulphur or acid. Once settled, the juice fermented naturally at low temperature for 6 weeks until fermentation ceased at 8.7gms/L of residual sugar. The wine sat on yeast lees for 2 months without the addition of sulphur.

The Wine: Delicate stone fruits of apricot and nectarine on the nose; sweet nuttiness of almond and the savoury citrus provides strength through the slightly 'racy' acidity and minerality. With the balance of ripe fruits with a fine zesty acidity - poise a wine with great texture and power.

Drink With: Harissa Chicken & Chickpea salad.

Vineyard:	Various	Technical Data	
Year Planted:	2007	Geographical Indication:	Frankland River
Location:	Frankland River	Variety:	Fiano
Vines per Hectare:	1650	Picking Date:	March 2012
Irrigation:	Yes	Alcohol:	12.5 %
Clone/s:	Unknown	pH:	3.1
Rootstock:	Own	Total Acidity:	7.23 g/L
Aspect:	Northern	Residual Sugar:	4 g/L
Soils:	Laterite	Bottling Date:	July 2012
		Cellaring Potential:	2-5 years