



LARRY CHERUBINO WINES



2013 Laissez Faire Field Blend

Pemberton, Western Australia

The vintage: 2013 Winter rainfall was marginally below average and a lower yield was seen. A warm January with mild and dry conditions saw fruit ripening through to the end of March, smaller volumes but very high quality white wine grapes in the region.

The winemaking: As the name suggests, the grapes selected for this wine were harvested at the same time and blended in the field. The fruit was then gently de-stemmed and pruned, with no additives of sulphites, acids or enzymes. The wine was then sealed and allowed to ferment naturally. It was bottled after only three months in new French oak, to preserve the wines freshness and flavour.

The wine: The nose is a complex amalgam of citrus, passionfruit, mineral and rosewater. The pallet is soft and refined, a finishing with a subtle but drying acidity.

Drink with: Creamy smoked salmon pasta.

Vineyard:	Various	Technical Data	
Year Planted:	2000-2008	Geographical Indication:	Western Australia
Location:	Western Australia	Variety:	Pinot Grigio, Gurwerztraminer, Riesling
Vines per Hectare:	1600	Picking Date:	March 2013
Irrigation:	Yes	Alcohol:	12.5%
Clone/s:	Various	pH:	3.1
Rootstock:	Own	Total Acidity:	6.08 g/L
Aspect:	Various	Residual Sugar:	3.82 g/L
Soils:	Various	Bottling Date:	August 2013
		Cellaring Potential:	3 years
