



LARRY CHERUBINO WINES



2014 Laissez Faire Field Blend

Pemberton, Western Australia

The vintage: The 2014 warm summer cooled off in early March, allowing fruit to ripen at a leisurely pace. Pemberton wine region had an outstanding above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality with incredibly fresh and vibrant wine from 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 with no additives of sulphites, acids or enzymes. The wine was then sealed and allowed to ferment naturally.

The wine: A wine with strong aromas of citrus, passionfruit, mineral and rosewater. Layers of pear, nougat, Turkish delight and citrus all working together. The palate is soft and refined, finishing with a subtle but drying acidity.

Drink with: Roasted Vegetable Terrine with a creamy citrus aioli.

Vineyard:	Various	Technical Data	
Year Planted:	2000-2008	Geographical Indication:	Pemberton, WA
Location:	Various, WA	Variety:	Pinot Grigio, Gurwerztraminer, Sauvignon Gris, Riesling
Vines per Hectare:	1600	Picking Date:	March 2014
Irrigation:	Yes	Alcohol:	13.0%
Clone/s:	Various	pH:	3.29
Rootstock:	Own	Total Acidity:	5.53 g/L
Aspect:	Various	Residual Sugar:	0.72 g/L
Soils:	Various	Bottling Date:	August 2014
		Cellaring Potential:	3 years