



LARRY CHERUBINO WINES

2013 Chardonnay

Margaret River, Western Australia

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: Fruit was hand picked, whole bunch pressed fermented with natural yeasts and aged in new and 100% year old French oak prior to bottling.

The wine: Aromas of lemon, peaches and tropical fruits give way to pure, clean flavours on the palate. Fine, persistent tannins, balanced acid and a long finish. An exceptionally elegant wine, showing the benefit of careful oak treatment.

Drink with: Pan-fried gnocchi, beetroot and goat cheese.

Vineyard:	Various	Technical Data	
Year Planted:	197	Geographical Indication:	Margaret River, WA
Location:	Margaret River, WA	Variety:	Chardonnay
Vines per Hectare:	1650	Picking Date:	March 2012
Irrigation:	Yes	Alcohol:	13.0%
Clone/s:	Various	pH:	3./
Rootstock:	Own	Total Acidity:	6.82 g/L
Aspect:	Northern	Residual Sugar:	0.0 g/L
Soils:	Various	Bottling Date:	October 2013
		Cellaring Potential:	/ years