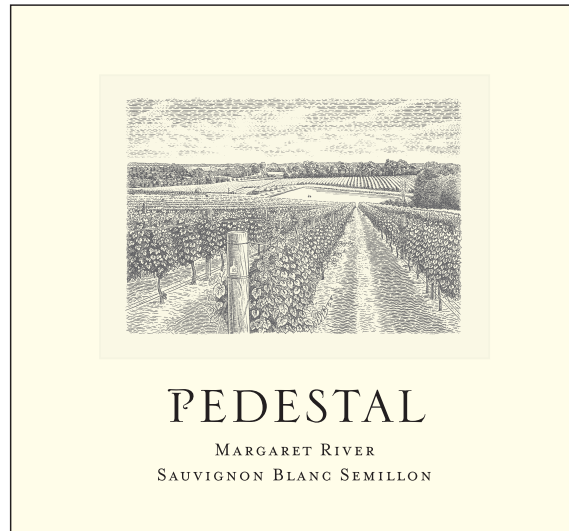




LARRY CHERUBINO WINES



2011 SAUVIGNON BLANC SEMILLON

The Vintage: A great vintage with classic varietal definition in Semillon and Sauvignon Blanc wines. Textured and soft, with gentle acidity and ripe intense flavours.

The Winemaking: Fruit was harvested at night with crushing and de-stemming. Some skin contact was employed to extract flavour and texture from the fruit. Juice was transferred with high solids to tank. 10% new French oak (for fermentation) and a selection of yeasts were used.

The Wine: Passionfruit and mineral nuances with citrus; accents of lime leaf and juniper. Softly textured with fine acidity. The oak adds fullness to the palate with sweetness and spices.

Winemaker:	Larry Cherubino / Imogen Carey	Technical Data:	
Vineyard:		Geographical Indication	Margaret River: Wilyabrup
Year Planted	1998	Variety	Sauvignon Blanc 83% & balance Semillon
Location	Caves Road, Margaret River (Wilyabrup sub-region)	Picking Date	February 12 - March 25, 2011
Vines per Hectare	1666	Alcohol	12.5%
Irrigation	Yes	pH	3.3
Clone/s	Various	Total Acidity	7.2g/L
Rootstock	Own	Residual Sugar	1.3g/L
Aspect	Northern	Bottled	July 19th, 2011
Soils	Various	Cellaring Potential	3 years
