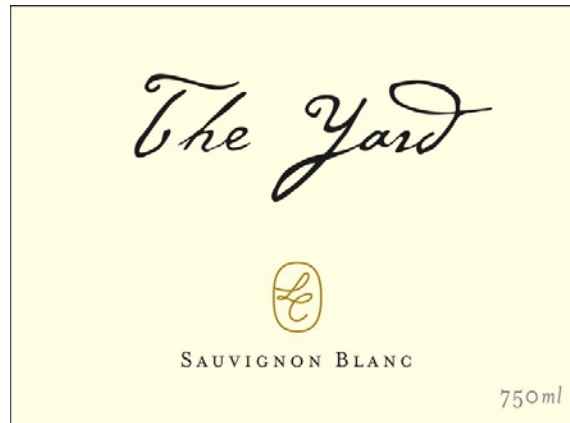




LARRY CHERUBINO WINES



### 2014 Channybearup Sauvignon Blanc

*Pemberton, Western Australia*

**The vintage:** The 2014 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. Pemberton 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:** The fruit was harvested in the early evening and de-stemmed. Approximately 40% of the wine was fermented in one year old French oak with the remainder of the juice being fermented in stainless steel. A selection of both wild and cultured yeasts were used in both.

**The wine:** A complex and full flavoured Sauvignon Blanc, with lightly oaked characteristics providing delicacy and richness. Good length and the flavours building progressively through to the finish; green pea, citrus and kiwifruit are the contributors.

**Drink with:** Freshly marinated Fremantle Octopus.

<b>Vineyard:</b>	Channybearup	<b>Technical Data</b>	
<b>Year Planted:</b>	1997	<b>Geographical Indication:</b>	Pemberton, WA
<b>Location:</b>	Pemberton, WA	<b>Variety:</b>	Sauvignon Blanc
<b>Vines per Hectare:</b>	1450	<b>Picking Date:</b>	April 2014
<b>Irrigation:</b>	Yes	<b>Alcohol:</b>	13.0%
<b>Clone/s:</b>	Unknown	<b>pH:</b>	3.32
<b>Rootstock:</b>	Own	<b>Total Acidity:</b>	6.23
<b>Aspect:</b>	Northern	<b>Residual Sugar:</b>	g/L 0
<b>Soils:</b>	Karri Loam	<b>Bottling Date:</b>	August 2014
		<b>Cellaring Potential:</b>	3 years