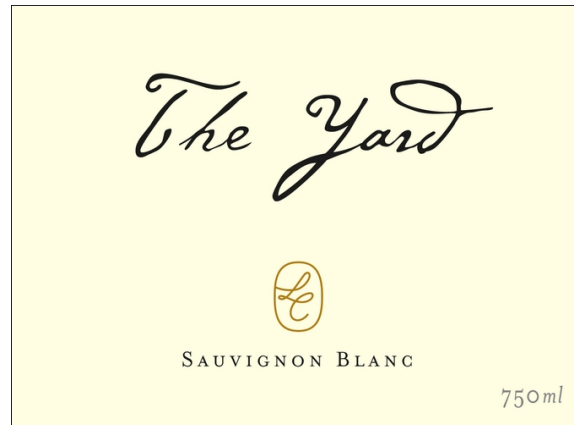




LARRY CHERUBINO



2012 Channybearup Sauvignon Blanc

The Winemaking: The fruit was harvested in the early evening and de-stemmed. Approximately 10-15% of the wine was fermented in new french oak for a little over 3 months. The remainder of the juice was fermented in stainless steel. A selection of both Wild and cultured yeasts were used in both.

The Wine: A big, complex and full-flavoured Sauvignon Blanc, with lightly worked oaky characteristics coming through. Leaving a ripe citrus fruit flavour, accompanied by snow pea and herbs provides a dry crisp, 'vegetal' finish. The slight tang from the citrus notes make this a great food wine.

Drink With: Marinated Octopus salad with artichoke and Sicilian olives

Vineyard:	Channybearup	Technical Data	
Year Planted:	1997	Geographical Indication:	Pemberton
Location:	Pemberton	Variety:	Sauvignon Blanc
Vines per Hectare:	1450	Picking Date:	March 7th 2012
Irrigation:	Yes	Alcohol:	13.5 %
Clone/s:	Unknown	pH:	3.20
Rootstock:	Own	Total Acidity:	6.09 g/L
Aspect:	Northern	Residual Sugar:	0 g/L
Soils:	Karri Loam	Bottling Date:	August 2012
		Cellaring Potential:	3 years