



LARRY CHERUBINO

*The Yard*

2008 24 Road Vineyard Chardonnay

**Winemaker**

Larry Cherubino

**Vineyard**

24 Road

Year Planted	1999
Location	<u>Margaret River, Karridale</u>
Vines per Hectare	<u>1650</u>
Irrigation	yes
Clone/s	<u>95 &amp; 96 Dijon Clones</u>
Rootstock	<u>Qwn</u>
Aspect	North Facing
Soils	Deep Gravels over clay

**The Vintage**

A classic Margaret River harvest with warm days and cool daysnights leading up to the harvest.

**The Winemaking**

Fruit was hand picked and whole bunched press directly to oak. Wild yeast and no additions were made to the juice. About 30% of the wine went through malolatic fermentation. The wine was prepared for bottle in November 2008.

**The Wine**

Very light straw colour with a rich complex nose exhibiting aromas of stone fruit and citrus, with earthy components of minerals and hay. A bold, rich palate with ripe fruit, spice and gentle minerality and a persistent finish. .

Technical Data

<b>Geographical Indication</b>	<a href="#">Margaret River</a>
<b>Variety</b>	<a href="#">Chardonnay</a>
<b>Picking Date</b>	<a href="#">10 March 2008</a>
<b>Sugar at Picking</b>	<a href="#">12.5</a> Baume'
<b>Alcohol</b>	13.0% v/v
<b>pH</b>	3.45
<b>Total Acidity</b>	<a href="#">7.10</a> g/L
<b>Residual Sugar</b>	0.0g/L
<b>Bottled</b>	<a href="#">November</a> 2008
<b>Cellaring Potential</b>	5 years