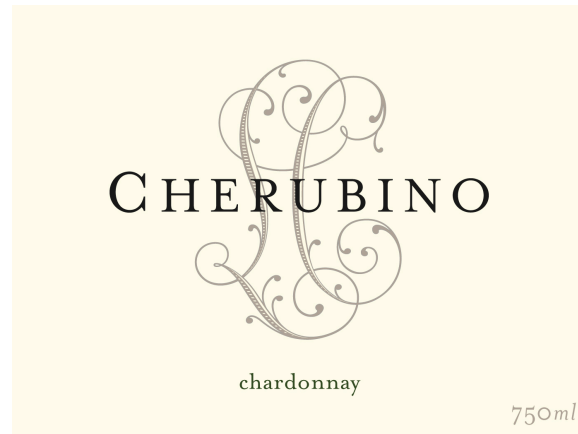




LARRY CHERUBINO WINES



2011 Margaret River Chardonnay

The Vintage: As spring and the early part of summer were quite dry and warmer, the resulting wine has fruit with a great flavour and acidity, needing little to encourage it into a great wine.

The Winemaking: Fruit was hand picked and pressed directly to new and 1 year old, French oak. It was in French oak for little over 6 months. Before finishing in steel tank.

The Wine: This 2011 Chardonnay is a very clean, pale lemon wine, the nose hints of its nutty goodness. Slight oaky characteristics allow for the many layers of this wine. The flinty, gun-smoke aromas, balanced with the distinctive minerality and flavours of citrus, river pebbles provide the very long finish to this wine. The clean, ripe fruit offers great balance and restraint.

Drink With: White Wine Coq Au Vin

Vineyard:	24 Road	Technical Data	
Year Planted:	1988	Geographical Indication:	Margaret River, WA
Location:	Karridale, Margaret River	Variety:	Chardonnay
Vines per Hectare:	1850	Picking Date:	April 2011
Irrigation:	Yes	Alcohol:	13.0%
Clone/s:	95	pH:	3.21
Rootstock:	Own	Total Acidity:	6.8 g/L
Aspect:	Northern	Residual Sugar:	0 g/L
Soils:	Various	Bottling Date:	January 2012
		Cellaring Potential:	10 years