



Cherubino

The sum of our experiences and our best performing parcels of vineyard come to be expressed in our Cherubino range.

It's the best of what we do, from Margaret River to Pemberton, to the regions of the Great Southern: our top one per cent, and with each year, we improve the quality of our best.

Hand made, with attention to detail taken at every step of the winemaking journey.

They are our signature, the sign of our best work.

2017 Margaret River Chardonnay

THE VINTAGE:

Above average rainfall in winter, with a cooler than average summer and rain in March. The Indian summer in April and May resulting in the majority of high quality fruit being harvested at this time. Resultant wines have great intensity and refinement.

THE WINEMAKING:

The fruit was hand-picked and whole-bunch pressed directly into 60% new French oak, 40% 1 year old French oak from a combination of forests – Vosges, Tronçais and Allier. Juice naturally fermented in barrel with only 10% allowed to go through full malolactic fermentation.

THE WINE:

Aromas of roasted nuts, peach and sweet citrus blossom aromas and complex oak spices. Flavours of citrus, mineral salts and a fine, long acidity.

DRINK WITH:

BBQ Crayfish.

Vineyard	Various	Origin	Margaret River, WA	Vegan	N/A
Year Planted	1986-2009	Variety	Chardonnay	Vegetarian	N/A
Location	Margaret River, WA	Picking date	March 2017	Organic	N/A
Vines per Hectare	1350-2200	Sugar at picking	12.6 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol:	13.1%	Allergens	Low Sulphites
Clone/s	95,96	pH	3.28		
Rootstock	Own	Total acidity	6.64 g/L		
Aspect	Northern	Residual sugar	2 g/L		
Soils	Various	Bottled	February 2018		
		Cellaring Potential	10 years		