



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 Pemberton Sauvignon Blanc

THE VINTAGE:

A cool, wet winter followed by a mild summer with temperatures 5 degrees lower than average. Harvest was 3 weeks later than normal with patience being rewarded with high quality aromatic wines. Fruit thinning and attention to viticulture was particularly essential this year. Aromatic varieties such as Pinot Grigio, Glera, Sauvignon Gris, and Gewurztraminer powered through the difficult conditions in March.

THE WINEMAKING:

The fruit was harvested at night and gently de-stemmed, care being taken to sort the best berries for this wine. Natural yeasts were employed, and the wine underwent a long, cool fermentation at 10-12°C in new French oak.

THE WINE:

A striking bouquet of nettle, minerals, blackcurrant and an oak-infused spiciness. Made in a traditional Bordeaux style, the wine was fermented in new French oak, adding layers of complexity and flavour. A long, fine line of acidity provides great length and finish.

DRINK WITH:

Pasta with basil pesto and pecorino cheese.

Vineyard	Channybearup	Origin	Pemberton, WA	Vegan	N/A
Year Planted	1989- 1998	Variety	Sauvignon Blanc	Vegetarian	N/A
Location	Pemberton, WA	Picking date	April 2017	Organic	N/A
Vines per Hectare	1600	Sugar at picking	12.4 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	12.9%	Allergens	Low Sulphites
Clone/s	Various	pH	3.32		
Rootstock	Unknown	Total acidity	6.53 g/L		
Aspect	Northern	Residual sugar	2 g/L		
Soils	Lateritic.	Bottled	July 2017		
		Cellaring Potential	5 years		