



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.

2018 Dijon Chardonnay

THE VINTAGE:

A wet spring gave way to mild and dry conditions throughout the summer with a long slow ripening period. White wines have strong flavours supported by lively acidities and red varietals have fine tannins and deep colours. This vintage could go down as one of the best in the last 25 years for the region.

Vintage Rating—9.75/10

THE WINEMAKING:

The wine was made using Dijon clones 95 and 96 in equal parts sourced from the sub-region of Karridale. 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:

Flinty, citrus leaf and crushed mineral aromas. Smokey, toasty flavours and a long, fine 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 2018	Organic	N/A
Vines per Hectare	1350-2200	Sugar at picking	13.1 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol:	13.6%	Allergens	Low Sulphites
Clone/s	95,96	pH	3.24		
Rootstock	Own	Total acidity	7.30 g/L		
Aspect	Northern	Residual sugar	2 g/L		
Soils	Various	Bottled	February 2019		
		Cellaring Potential	10 years		