



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 Pemberton Sauvignon Blanc

THE VINTAGE:

A dry start to the winter followed by good spring rainfall. The summer was mild with temperatures below 30c throughout the entire season which resulted in some of the best Pinot Noir in decades. All white varieties are marked by lively acidity backed by strong flavours and textures resulting in very well balanced wines.

Vintage Rating—9.5/10

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 2018	Organic	N/A
Vines per Hectare	1600	Sugar at picking	12.3 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	12.8%	Allergens	Low Sulphites
Clone/s	Various	pH	3.24		
Rootstock	Unknown	Total acidity	6.94 g/L		
Aspect	Northern	Residual sugar	2 g/L		
Soils	Lateritic.	Bottled	July 2018		
		Cellaring Potential	5 years		