



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.

2024 Great Southern Riesling

THE VINTAGE:

The 2024 growing season was marked by a combination of cool, wet conditions early in the season, followed by a warm, dry finish - ideal for premium wine production. Spring brought cooler-than-usual temperatures, ranging from 14°C to 21°C, coupled with above-average rainfall. Monthly precipitation during this period was between 90-130 mm, which helped maintain soil moisture levels and supported healthy vine growth. These conditions were conducive to a slightly delayed but even budburst and flowering, ensuring uniform fruit set and healthy canopy development, both crucial for optimizing grape quality. Moving into the summer months the weather pattern shifted significantly, with temperatures rising to an average of 28°C to 34°C during the day. Rainfall was scarce, averaging only 5-20 mm per month, creating ideal conditions for the ripening period. The dry, warm weather facilitated the gradual development of complex flavours and balanced acidity in the fruit, while the minimal rainfall reduced the risk of disease, contributing to high-quality fruit.

THE WINEMAKING:

The fruit was hand-harvested and grapes were gently de-stemmed. The free-run juice was fermented using natural yeasts, followed by a long, cool fermentation between 10-12°C.

THE WINE:

Chalky mineral aromatics with lemon and lime. Tight knit acidity with chalky mineral flavours coming through on the palate. Acidity is long and fine with a steely structure and lengthy finish.

Vineyard	Various	Origin	Great Southern, WA	Vegan	N/A
Year Planted	1989	Variety	Riesling	Vegetarian	N/A
Location	Great Southern, WA	Picking date	March 2024	Organic	N/A
Vines per Hectare	1300-1600	Sugar at picking	11.6 °Baume	Biodynamic	N/A
Irrigation	Dry & irrigated	Alcohol	12.2%	Allergens	Low Sulphites
Clone/s	Own	pH	3.00		
Rootstock	Unknown	Total acidity	7.80 g/L		
Aspect	Northern	Residual sugar	2 g/L		
Soils	Lateritic, gravel and sandy loams derived from granite.	Bottled	August 2024		
		Cellaring Potential	20 years		