



## *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 Ovale Sauvignon Blanc

### THE VINTAGE:

The 2024 growing season was marked by favourable conditions that supported strong vine growth and fruit development. Spring provided a solid foundation with moderate temperatures ranging from 18°C to 25°C and consistent, though slightly below-average, rainfall. This period of milder weather allowed for robust growth and a healthy flowering, essential for the quality of the fruit set. The moderate rainfall during spring, averaging between 70-110 mm per month, ensured that the soil retained enough moisture, allowing a balanced growth environment for the vines and reducing early season irrigation needs.

### THE WINEMAKING:

The fruit was harvested in the early evening and de-stemmed. Approximately 40% of the wine was fermented in one year old French oak with the remainder of the juice being fermented in stainless steel. A selection of both wild and cultured yeasts were used in both.

### THE WINE:

Complex and full flavoured Sauvignon Blanc, with lightly oaked characteristics providing delicacy and richness. Good length and the flavours building progressively through to the finish; green pea, citrus and kiwifruit are the contributors.

Vineyard Channybearup  
 Year Planted 1997  
 Location Pemberton  
 Vines per Hectare 1450  
 Irrigation Yes  
 Clone/s Unknown  
 Rootstock Own  
 Aspect Northern  
 Soils Karri Loam

Origin Pemberton  
 Variety Sauvignon Blanc  
 Picking date February 2024  
 Sugar at picking 11.8 °Baume  
 Alcohol 12.3%  
 pH 3.20  
 Total acidity 6.20 g/L  
 Residual sugar 3 g/L  
 Bottled August 2024  
 Cellaring Potential 7 years

Vegan N/A  
 Vegetarian N/A  
 Organic N/A  
 Biodynamic N/A  
 Allergens Low Sulphites