



## *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 Pemberton 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 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.

<b>Vineyard</b>	Channybearup	<b>Origin</b>	Pemberton, WA	<b>Vegan</b>	N/A
<b>Year Planted</b>	1989- 1998	<b>Variety</b>	Sauvignon Blanc	<b>Vegetarian</b>	N/A
<b>Location</b>	Pemberton, WA	<b>Picking date</b>	February 2024	<b>Organic</b>	N/A
<b>Vines per Hectare</b>	1600	<b>Sugar at picking</b>	11.8 °Baume	<b>Biodynamic</b>	N/A
<b>Irrigation</b>	Yes	<b>Alcohol</b>	12.3%	<b>Allergens</b>	Low Sulphites
<b>Clone/s</b>	Various	<b>pH</b>	3.20		
<b>Rootstock</b>	Unknown	<b>Total acidity</b>	6.60 g/L		
<b>Aspect</b>	Northern	<b>Residual sugar</b>	2 g/L		
<b>Soils</b>	Lateritic.	<b>Bottled</b>	August 2024		
		<b>Cellaring Potential</b>	5 years		