



LARRY CHERUBINO WINES



2013 Hen & Chicken Chardonnay

"Big berries, little berries"

The vintage: Growing conditions across the lower south west of the Pemberton/Manjimup region were below average which, coupled with a low Winter rainfall resulted in a reduced crop. Warm January with mild and dry conditions saw fruit that ripened excellently through March, smaller volumes but very high quality white wine grapes in the region.

The winemaking: Fruit was hand picked, whole bunch pressed fermented with natural yeasts and aged in new and two year old French oak prior to bottling.

The wine: A pale, beautifully balanced chardonnay with hints of vanilla on the nose and a winning cool climate acidity. Careful oak treatment has resulted in a wine of depth and balance.

Drink with: Seafood and lemon risotto.

Vineyard:	Channybearup	Technical Data	
Year Planted:	1999	Geographical Indication:	Pemberton, WA
Location:	Pemberton, WA	Variety:	Chardonnay
Vines per Hectare:	1800	Picking Date:	March 2013
Irrigation:	Yes	Alcohol:	12.5 %
Clone/s:	Gin Gin	pH:	3.24
Rootstock:	Own	Total Acidity:	7.2 g/L
Aspect:	Northern	Residual Sugar:	0.0 g/L
Soils:	Genassic	Bottling Date:	October 2013
		Cellaring Potential:	5 years