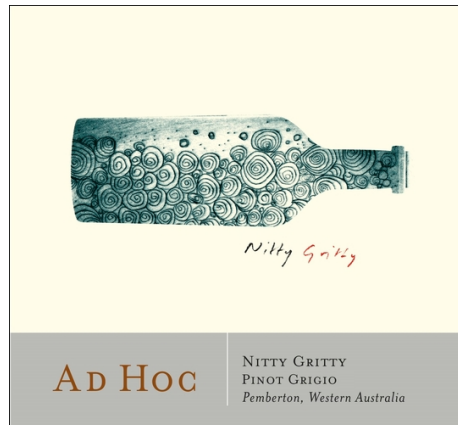




LARRY CHERUBINO WINES



2013 Ad Hoc Nitty Gritty Pinot Grigio

"Let's get down to it"

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: The fruit was harvested at night before crushing and de-stemming. Some skin contact was employed to extract flavour and texture from the fruit.

The wine: An intensely fragrant bouquet of pear, with chalky mineral undertones. Hints of a dried herb and a long fine thread of acidity.

Drink with: Seared scallops with cauliflower puree.

Vineyard:	Various	Technical Data	
Year Planted:	2008-2011	Geographical Indication:	Pemberton, WA
Location:	Pemberton, WA	Variety:	Pinot Grigio
Vines per Hectare:	1600	Picking Date:	February 2013
Irrigation:	Yes	Alcohol:	13.0 %
Clone/s:	Unknown	pH:	3.35
Rootstock:	Own	Total Acidity:	6.67 g/L
Aspect:	Southern	Residual Sugar:	0.00 g/L
Soils:	Karri loam	Bottling Date:	June 2013
		Cellaring Potential:	0-4 years
