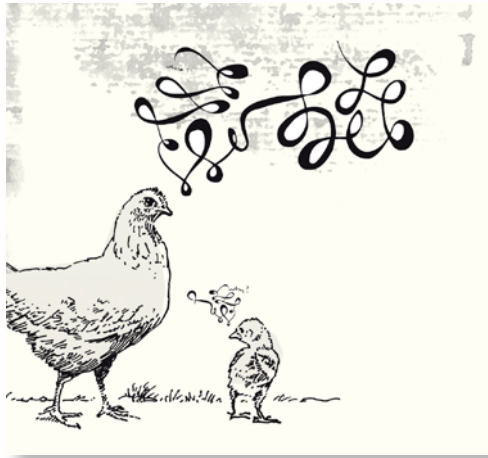




LARRY CHERUBINO

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## AD HOC

### 2008 HEN & CHICKEN CHARDONNAY

*“Big Berries Little Berries”*

**The Vintage:** Conditions leading up to harvest were ideal for Chardonnay with moderate temperatures, cool nights and below average rainfall.

**The Winemaking:** Fruit was hand picked, whole bunch pressed fermented with natural yeasts and aged in new and 2 year old French oak for 8 months with 80% malolactic fermentation.

**The Wine:** Aromas of citrus and melon and the palate is soft and plush with a cleansing acid finish. Flavours of lemon butter complement the fruit and there are gentle spice and oak hints to add complexity.

**Drink With:** Poultry, game, blue cheese and fish dishes.

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Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Channybearup	Geographical Indication	Pemberton
Year Planted	1997	Variety	Chardonnay 100%
Location	Pemberton WA	Picking Date	29 March, 2008
Vines per Hectare	1,800	Sugar at Picking	13.0 °Be
Irrigation	Yes	Alcohol	13.5%
Clone/s	Mendoza (Hen & Chicken)	pH	3.45
Rootstock	Own	Total Acidity	6.75
Aspect	Northern	Residual Sugar	0 g/L
Soils	Genassic	Bottled	November, 2008
		Cellaring Potential	Now to 5 years

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