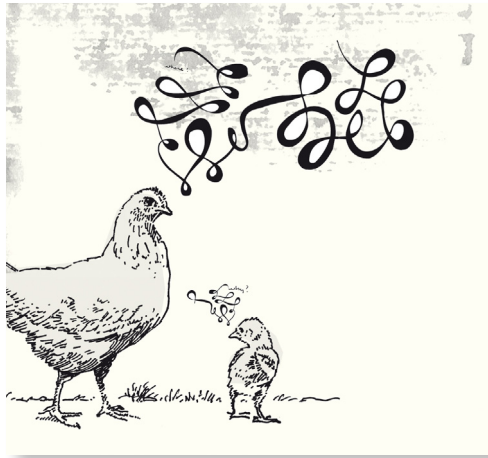




LARRY CHERUBINO



AD HOC

2009 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 melon, citrus and minerals, follow through on the palate. A creamy mouthfeel, with a generous palate structure and a clean acid backbone. Complex flavour profile, with stone fruit, melon and citrus complemented by savoury components of minerality and toasty nuttiness. A long clean finish.

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

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Channybearup	Geographical Indication	Pemberton
Year Planted	1999	Variety	Chardonnay 100%
Location	Pemberton WA	Picking Date	25 March, 2009
Vines per Hectare	1,800	Sugar at Picking	13.0 OBe
Irrigation	Yes	Alcohol	13.5%
Clone/s	Mendoza (Hen & Chicken)	pH	3.45
Rootstock	Own	Total Acidity	6.75 g/L
Aspect	Northern	Residual Sugar	0 g/L
Soils	Genassic	Bottled	October, 2009
		Cellaring Potential	Now to 5 years
