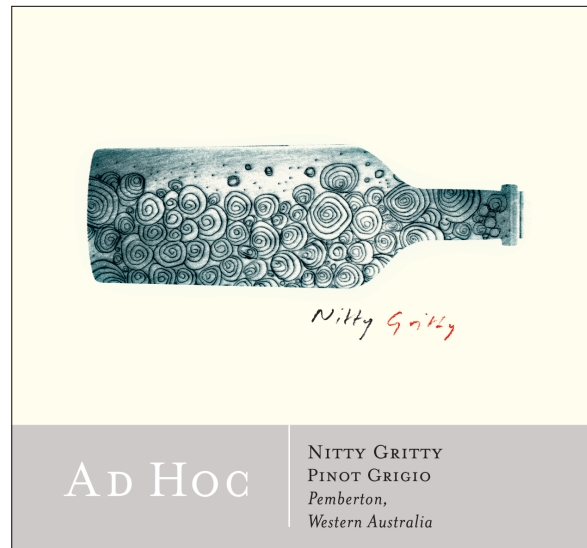




LARRY CHERUBINO



2010 NITTY GRITTY

"Let's get down to it"

The Vintage: The vintage conditions in Pemberton were almost perfect, with little unseasonable rainfall resulting in fruit with great balance and full flavours.

The Winemaking: Fruit was harvested at night with crushing and de-stemming. Some skin contact was employed to extract flavour and texture from the fruit. Juice was transferred with high solids to tank and 100% old French oak for fermentation. A selection of yeasts were used.

The Wine: Gentle minerality on the palate with citrus and apple notes. The wine is textural and soft with a hint of flintiness. There is a gentle acid structure and a clean, lingering finish. Vibrant, complex and balanced.

Drink With: Fish and chips, Salt and Pepper squid, Greek salad

Winemaker	Larry Cherubino	Technical Data:	
Vineyard		Geographical Indication	Pemberton
Year Planted	2004	Variety	Pinot Grigio 100%
Location	Various	Picking Date	March, 2010
Vines per Hectare	1800	Sugar at Picking	11.5Be
Irrigation	Yes	Alcohol	12.0% v/v
Clone/s	Unknown	pH	3.15
Rootstock	Own	Total Acidity	7.56g/l
Aspect	Northern	Residual Sugar	4.0g/L
Soils	Karri Loam	Bottled	May, 2010
		Cellaring Potential	2 years