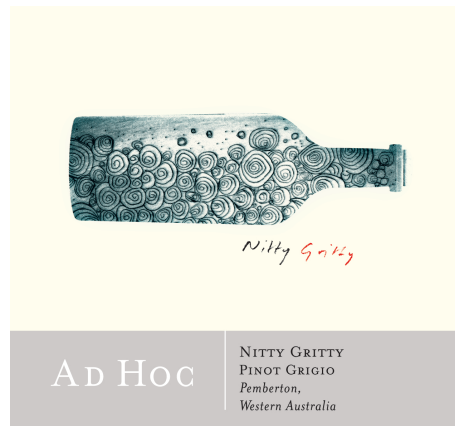




LARRY CHERUBINO WINES



2012 Ad Hoc Nitty Gritty Pinot Grigio

"Let's get down to it"

The vintage: 2012 was also a reasonably dry harvest with medium yields. Similar to 2011, although this year produced more fruit. With a mild winter, good rainfall, followed by a gentle dry growing season - the wines has developed great complexity, texture and aroma.

The winemaking: Fruit for this wine received skin contact for 10-12 hours, after which the flavour and texture profile for the juice was achieved - it was put into tank. No preservative (Sulphur Dioxide) was added during harvest. A selection of yeasts were used during fermentation.

The wine: A very light, subtle, but flavoursome wine. A light pear and green apple blossom on the nose with a crisp and juicy palate, ripe texture of the fruit still shining through. A fine delicate acidity strengthens this wine for any foods - provided by the great length this wine holds. The cooler, sheltered climate of Pemberton has allowed this wine to exhibit great complexity and ripeness of the fruit.

Drink with: Thai smoked white fish.

Vineyard:	Channybearup	Technical Data	
Year Planted:	1989	Geographical Indication:	Pemberton, WA
Location:	Pemberton, WA	Variety:	Pinot Grigio
Vines per Hectare:	1600	Picking Date:	March 2012
Irrigation:	Yes	Alcohol:	13.0 %
Clone/s:	Unknown	pH:	3.02
Rootstock:	Own	Total Acidity:	6.79 g/L
Aspect:	Southern	Residual Sugar:	7.2 g/L
Soils:	Karri Loam	Bottling Date:	August 2012
		Cellaring Potential:	1-3 years
