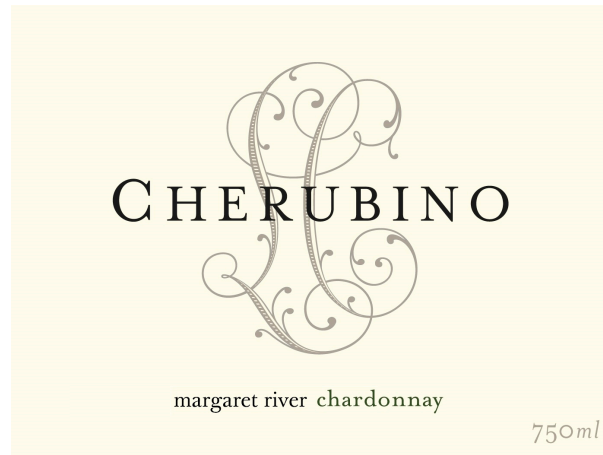




LARRY CHERUBINO WINES



2012 Margaret River Chardonnay

Margaret River, Western Australia

The Vintage: 2012 conditions prevailed across the lower south west of the Great Southern, with the winter rainfall well below average, a much lower yield was seen. 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: Cool and dry conditions leading up to harvest. Low crops and small bunches yielding wines of great intensity and texture. The fruit was harvested at night and gently de-stemmed, the greatest care was taken to sort the best berries for this wine. Natural yeasts combined with, long cool fermentation.

The Wine: Weight was company, with a p_____ and _____ of fruity flavours. Little a_____ was crushed, a combination of new and old french oak , with extra time guranteed for 8 months. This brought aromas of nutmeg, B____. Fermentation and creamy oak provide a silky ____ with a much milder pallet.

Drink With: Twice cooked pork belly, caramelised pineapple & scallops.

Vineyard:	Various	Technical Data	
Year Planted:	19986-2009	Geographical Indication:	Margaret River, WA
Location:	Margaret River, WA	Variety:	Chardonnay
Vines per Hectare:	1350-2200	Picking Date:	March 2012
Irrigation:	Yes	Alcohol:	13.0%
Clone/s:	95, 96	pH:	3.21
Rootstock:	Own	Total Acidity:	6.8 g/L
Aspect:	Northern	Residual Sugar:	0g/L
Soils:	Various	Bottling Date:	January 2013
		Cellaring Potential:	5-7 years