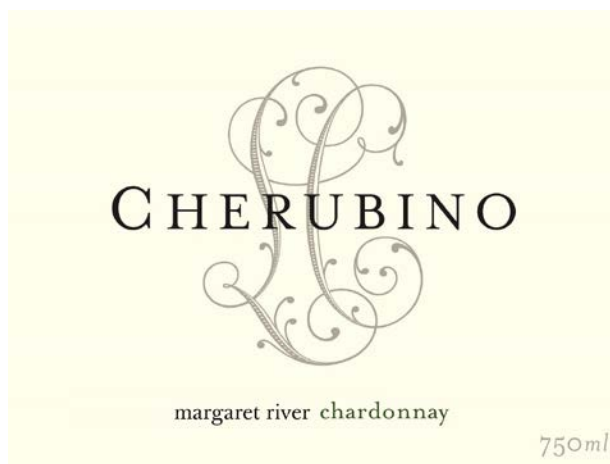




LARRY CHERUBINO WINES



## 2014 Margaret River Chardonnay

*Margaret River, Western Australia*

**The vintage:** The 2014 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. The Margaret River region had an outstanding above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality with incredibly fresh and vibrant wine from the region.

**The winemaking:** The fruit was hand harvested at night and whole bunch pressed directly to oak. Natural yeasts were used, and the wine underwent a long, cool fermentation at 10-12°C in new and used French oak barrels. The wine was rested on lees with minimal preservatives.

**The wine:** The palate is focussed, powerful and creamy. Multi-layered and complex with spice, nuts, stone fruit and green apple. The finish is clean and refined.

**Drink with:** BBQ Crayfish.

<b>Vineyard:</b>	Various	<b>Technical Data</b>	
<b>Year Planted:</b>	1986-2009	<b>Geographical Indication:</b>	Margaret River, WA
<b>Location:</b>	Margaret River, WA	<b>Variety:</b>	Chardonnay
<b>Vines per Hectare:</b>	1350-2200	<b>Picking Date:</b>	March 2014
<b>Irrigation:</b>	Yes	<b>Alcohol:</b>	12.5%
<b>Clone/s:</b>	95, 96	<b>pH:</b>	3.35
<b>Rootstock:</b>	Own	<b>Total Acidity:</b>	6 g/L
<b>Aspect:</b>	Northern	<b>Residual Sugar:</b>	0.7 g/L
<b>Soils:</b>	Various	<b>Bottling Date:</b>	January 2015
		<b>Cellaring Potential:</b>	10 years