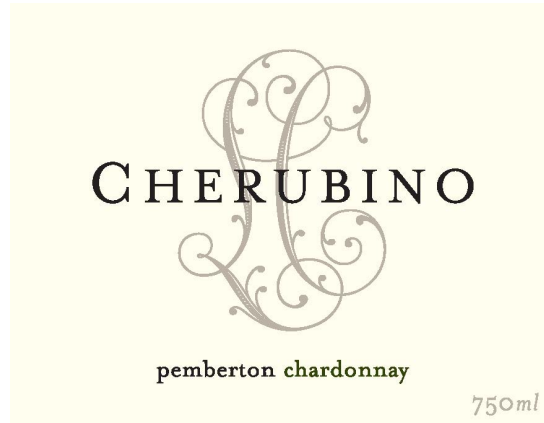




LARRY CHERUBINO WINES



2013 Pemberton Chardonnay
Western Australia

The vintage: The Pemberton region received an average Winter rainfall, resulting in better than the previous vintage yields. A warmer January-February saw mild and dry conditions, allowing the fruit ripen excellently through to late March. Given positive temperatures and conditions we were left with very high quality white wine grapes for the Pemberton region.

The winemaking: The fruit was hand harvested at night and whole bunch pressed directly to oak. Natural yeasts were employed, 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 then bottled in January 2014.

The wine: A delicate structure to this lightly-oaked wine allows the gentle intensity to shine. Beautifully balanced and fine with a seamless palate and very long finish. Thoroughly modern in style, with complexity, grace and a silky mouth feel.

Drink with: BBQ Seafood with a squeeze of lemon.

		Technical Data	
Vineyard:	Channybearup	Geographical Indication:	Pemberton, WA
Year Planted:	1998	Variety:	Chardonnay
Location:	Pemberton, WA	Picking Date:	April 2013
Vines per Hectare:	1650	Alcohol:	13.5%
Irrigation:	Yes	pH:	3.5
Clone/s:	Own	Total Acidity:	5.78g/L
Rootstock:	Unknown	Residual Sugar:	0.5 g/L
Aspect:	Northern	Bottling Date:	January 2014
Soils:	Genassic	Cellaring Potential:	10 years