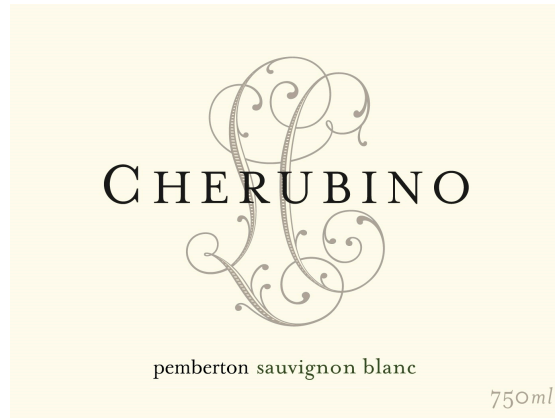




LARRY CHERUBINO WINES

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2014 Pemberton Sauvignon Blanc  
*Western Australia*

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**The vintage:** Pemberton 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:** Pemberton experienced cool and dry conditions leading up to harvest. Low crops and small bunches yielded wines of great intensity and texture. The fruit was harvested at night and gently de-stemmed, the greatest care being taken to sort the best berries for this wine. Natural yeasts were employed, and the wine underwent a long, cool fermentation at 10-12°C.

**The wine:** Pale quartz; with a striking bouquet of nettle, minerals, blackcurrent and an oak-infused spiciness. Fermented in new French oak adds layers of complexity and flavour. A portfolio of gooseberry/guava flavours, but the intensity of the drive of the palate allows for it to finish with a long fine line of acidity and with great length.

**Drink with:** Caramilised onion tart with goats curd and chive.

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		<b>Technical Data</b>	
<b>Vineyard:</b>	Channybearup	<b>Geographical Indication:</b>	Pemberton, WA
<b>Year Planted:</b>	1998	<b>Variety:</b>	Sauvignon Blanc
<b>Location:</b>	Pemberton, WA	<b>Picking Date:</b>	April 2014
<b>Vines per Hectare:</b>	1650	<b>Alcohol:</b>	13.0%
<b>Irrigation:</b>	Yes	<b>pH:</b>	3.18
<b>Clone/s:</b>	Own	<b>Total Acidity:</b>	6.71 g/L
<b>Rootstock:</b>	Unknown	<b>Residual Sugar:</b>	0.9< g/L
<b>Aspect:</b>	Northern	<b>Bottling Date: Cellaring</b>	August 2014
<b>Soils:</b>	Karri Loam	<b>Potential:</b>	0-3 years