



LARRY CHERUBINO WINES



### 2013 Laissez Faire Fiano

*Frankland River, Western Australia*

**The Vintage:** 2013 bought average seasonal conditions across the Frankland River region. With the winter rainfall well below average, also with winds and November rains disrupting flowering - 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:** Fruit was handpicked and whole bunch pressed. The juice was settled without the addition of enzymes, sulphur or acid. Once settled, the juice fermented naturally at low temperature for 6 weeks until fermentation ceased at 8.7gms/L of residual sugar. The wine sat on yeast lees for 2 months without the addition of sulphur.

**The Wine:** Intense aromas of preserved lemon, mineral and crystalline purity. The flavours are typical of what can be expected of this wine, with lemon, lime and mineral like acidity, a strong line and long finish to this wine.

**Drink With:** Steamed mussels

<b>Vineyard:</b>	Various	<b>Technical Data</b>	
<b>Year Planted:</b>	2007	<b>Geographical Indication:</b>	Frankland River, WA
<b>Location:</b>	Frankland River, WA	<b>Variety:</b>	Fiano
<b>Vines per Hectare:</b>	Various	<b>Picking Date:</b>	March 2013
<b>Irrigation:</b>	Yes	<b>Alcohol:</b>	12.5 %
<b>Clone/s:</b>	Own	<b>pH:</b>	3.1
<b>Rootstock:</b>	Own	<b>Total Acidity:</b>	7.23 g/L
<b>Aspect:</b>	Northern	<b>Residual Sugar:</b>	1.6 g/L
<b>Soils:</b>	Lateritic	<b>Bottling Date:</b>	August 2013
		<b>Cellaring Potential:</b>	0-6 years