



LARRY CHERUBINO WINES



2014 Laissez Faire Fiano

Frankland River, Western Australia

The vintage: The 2014 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. Frankland River 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 yields with incredibly fresh and vibrant juice from the region.

The winemaking: Fruit was hand-picked and whole bunch pressed. Juice was settled without the addition of enzymes, sulphur or acid. Once settled, it fermented naturally at low temperature for six weeks.

The wine: An intense aroma of preserved lemon, along with a mineral, almost crystalline, purity. Flavour-wise, the wine is typical of this Italian grape varietal, flavours of lemon and lime combine with a mineral-like acidity and a long finish.

Drink with: Pizza Bianco with garlic oil.

Vineyard:	Acacia	Technical Data	
Year Planted:	2007	Geographical Indication:	Frankland River, WA
Location:	Frankland River, WA	Variety:	Fiano
Vines per Hectare:	Various	Picking Date:	March 2014
Irrigation:	Yes	Alcohol:	13.5 %
Clone/s:	Unknown	pH:	2.93
Rootstock:	Own	Total Acidity:	7.8 g/L
Aspect:	Northern	Residual Sugar:	0.58g/L
Soils:	Lateritic	Bottling Date:	August 2014
		Cellaring Potential:	0-6 years