



LARRY CHERUBINO WINES



PEDESTAL

MARGARET RIVER
CHARDONNAY

2013 Chardonnay

Margaret River, Western Australia

The vintage: The region experienced moderate to below-average rainfall, with good falls in October/November to top up the soil moisture. Warm dryer conditions through March followed by light rains. The conditions in February allowed for optimal times to pick the fruit.

The winemaking: Fruit was hand picked, whole bunch pressed fermented with natural yeasts and aged in new and 100% year old French oak prior to bottling.

The wine: Aromas of lemon, peaches and tropical fruits give way to pure, clean flavours on the palate. Fine, persistent tannins, balanced acid and a long finish. An exceptionally elegant wine, showing the benefit of careful oak treatment.

Drink with: Pan-fried gnocchi, beetroot and goat cheese.

Vineyard:	Various	Technical Data	
Year Planted:	1998	Geographical Indication:	Margaret River, WA
Location:	Margaret River, WA	Variety:	Chardonnay
Vines per Hectare:	1650	Picking Date:	March 2013
Irrigation:	Yes	Alcohol:	13.0%
Clone/s:	Various	pH:	3.18
Rootstock:	Own	Total Acidity:	6.84 g/L
Aspect:	Northern	Residual Sugar:	0.0 g/L
Soils:	Various	Bottling Date:	October 2013
		Cellaring Potential:	5 years