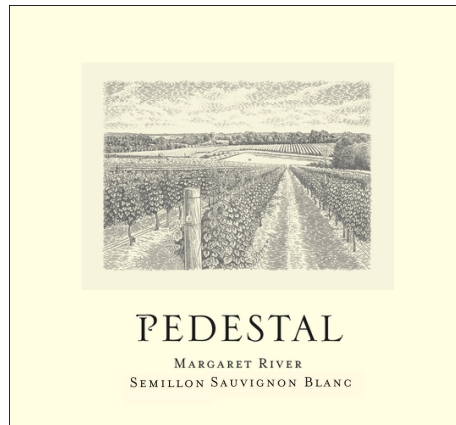




LARRY CHERUBINO WINES

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## 2013 Semillon Sauvignon Blanc

*Margaret River, Western Australia*

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**The Vintage:** Moderate and below average rainfall for the Margaret River region. 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:** Hand picked and whole bunch pressed prior to ferment. Malolactic fermentation was in new french oak and a small percentage in stainless steel barrels for 3-4 months.

**The Wine:** The wine is crisp and ripe, full and juicy with the Semillon dominating. Leafy herb, lavender coupled with the spiciness from the oak, straw and cut-grass from the Sauvignon Blanc balance this wine beautifully. The pallet is soft and plush, with long length and strong finish.

**Drink With:** Smoked zucchini and spring vegetable tart

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<b>Vineyard:</b>	Various	<b>Technical Data</b>	
<b>Year Planted:</b>	1998	<b>Geographical Indication:</b>	Margaret River, WA
<b>Location:</b>	Margaret River, WA	<b>Variety:</b>	Semillon 70%; Sauvignon Blanc 30%
<b>Vines per Hectare:</b>	1666	<b>Picking Date:</b>	February 2013
<b>Irrigation:</b>	Yes	<b>Alcohol:</b>	13.0 %
<b>Clone/s:</b>	Various	<b>pH:</b>	2.88
<b>Rootstock:</b>	Own	<b>Total Acidity:</b>	7.1 g/L
<b>Aspect:</b>	Northern	<b>Residual Sugar:</b>	0.3 g/L
<b>Soils:</b>	Various	<b>Bottling Date:</b>	June 2013
		<b>Cellaring Potential:</b>	0-4 years

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