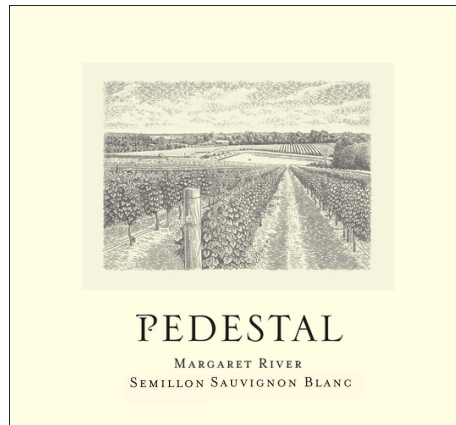




LARRY CHERUBINO WINES



2014 Semillon Sauvignon Blanc

Margaret River, Western Australia

The vintage: The 2014 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. The Margaret River region 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: Fruit was harvested at night with crushing and de-stemming. Some skin contact was employed to extract flavour and texture from the fruit. Half of the ferment was carried out in 1-2 year old French oak.

The wine: A fragrant lavender aroma coupled with leafy, herbal spiciness from the oak. Straw and cut-grass from the Sauvignon Blanc balance this wine beautifully with gently tropical fruits providing enough acidity to cleanse and draw out the finish. The palate is soft and plush, with long acidity and a strong finish.

Drink with: Nut-crusted baked Salmon.

Vineyard:	Various	Technical Data	
Year Planted:	1998	Geographical Indication:	Margaret River, WA
Location:	Margaret River, WA	Variety:	Semillon 70%, Sauvignon Blanc 30%
Vines per Hectare:	1666	Picking Date:	February 2013
Irrigation:	Yes	Alcohol:	13.0 %
Clone/s:	Various	pH:	3.15
Rootstock:	Own	Total Acidity:	6.52 g/L
Aspect:	Northern	Residual Sugar:	0.4 g/L
Soils:	Various	Bottling Date:	July 2014
		Cellaring Potential:	0-4 years
