



LARRY CHERUBINO

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# The Yard

## 2011 Channybearup Sauvignon Blanc

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<b>Vineyard</b>	Channybearup
Year Planted	1998
Location	Pemberton
Vines per Hectare	1600
Irrigation	Yes
Clone/s	Various
Rootstock	None
Aspect	Northern
Soils	Karri Loam

### **The Winemaking**

Fruit was harvested at night and gently de-stemmed. Approximately 10% of this wine was fermented in new French oak and matured for 3 months, the remainder was fermented in stainless steel with a selection of wild and cultured yeasts.

### **The Wine**

Black currant leaf. Sweet pebble and lime with underlying subtle oak spiced and smoke. The flavours are persistent across the palate where the acidity of the wine carries these flavours to a long persistent after taste. The oak provides spice and structure and complexity to the wine.

### **Drink with**

Papaya Salad with Sweet Crispy Pork

### **Technical Data**

<b>Geographical Indication</b>	Pemberton
<b>Variety</b>	Sauvignon Blanc
<b>Picking Date</b>	25 <sup>th</sup> February, 2011
<b>Alcohol</b>	13.0%
<b>pH</b>	3.44
<b>Total Acidity</b>	5.86 g/L
<b>Residual Sugar</b>	0g/L
<b>Bottled</b>	June 2011
<b>Cellaring Potential</b>	5 years