



Cherubino

The sum of our experiences and our best performing parcels of vineyard come to be expressed in our Cherubino range.

It's the best of what we do, from Margaret River to Pemberton, to the regions of the Great Southern: our top one per cent, and with each year, we improve the quality of our best.

Hand made, with attention to detail taken at every step of the winemaking journey.

They are our signature, the sign of our best work.

2015 Margaret River Chardonnay

THE VINTAGE:

Margaret River had an abundant winter and spring rainfall then following on from that little or no rain from November until mid-March. Whilst yields were relatively low in the region for this year, those picked were of excellent quality.

THE WINEMAKING:

The fruit was hand harvested at night and whole bunch pressed directly to oak. Natural yeasts were used, and the wine underwent a long, cool fermentation at 10 -12°C in new and used French oak barrels. The wine was rested on lees with minimal preservatives for 8 months prior to bottling.

THE WINE:

The palate is focused, powerful and creamy. Multi-layered and complex with spice, nuts, stone fruit and green apple. The finish is clean and refined.

DRINK WITH:

BBQ Crayfish.

Vineyard	Various	Origin	Margaret River, WA	Vegan	N/A
Year Planted	1986-2009	Variety	Chardonnay	Vegetarian	N/A
Location	Margaret River, WA	Picking date	March 2015	Organic	N/A
Vines per Hectare	1350-2200	Sugar at picking	11.7 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol:	12.3%	Allergens	Low Sulphites
Clone/s	95,96	pH	3.17		
Rootstock	Own	Total acidity	6.94 g/L		
Aspect	Northern	Residual sugar	0 g/L		
Soils	Various	Bottled	December 2015		
		Cellaring Potential	10 years		