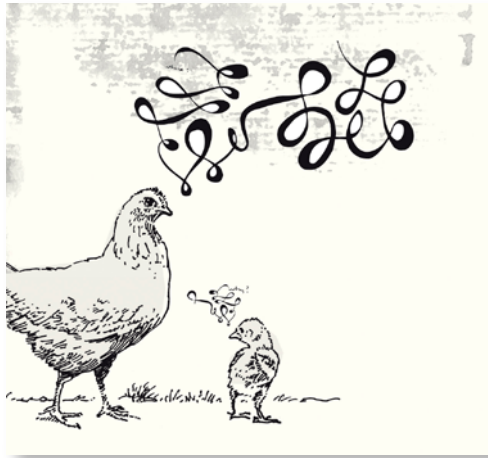




LARRY CHERUBINO



AD HOC

2005 HEN & CHICKEN CHARDONNAY

"Big Berries Little Berries"

The Vintage: Conditions leading up to harvest were ideal for Chardonnay with moderate temperatures, cool nights and below average rainfall.

The Winemaking: Fruit was hand picked, whole bunch pressed fermented with natural yeasts and aged in new and 2 year old French oak for 12 months with 100% malolactic fermentation.

The Wine: Rich aromas and flavours of melon, lemon butter and creme brulee. Lush with a soft and plush finish with oak derived spices.

Drink With: Poultry, game, blue cheese and fish dishes.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Channybearup	Geographical Indication	Pemberton
Year Planted	1999	Variety	Chardonnay 100%
Location	Pemberton WA	Picking Date	29 March, 2005
Vines per Hectare	1,800	Sugar at Picking	12.7 OBe
Irrigation	Yes	Alcohol	12.5%
Clone/s	Mendoza (Hen & Chicken)	pH	3.45
Rootstock	Own	Total Acidity	6.75
Aspect	Northern	Residual Sugar	0 g/L
Soils	Genassic	Bottled	January, 2006
		Cellaring Potential	Drink Now
