



LARRY CHERUBINO



AD HOC

2007 HIATUS PINOT NOIR

"Pinot Noir will break your heart"

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

The Winemaking: Fruit was hand picked, cold soaked then fermented on skins for 10 days.

The Wine: A fruit driven wine with hints of cherry and strawberry. Medium weight and plush with a focussed fruit profile, some gentle cherry spice and very fine tannin.

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

Wine Maker: Larry Cherubino

Vineyard:

Year Planted 1997

Location Pemberton WA

Vines per Hectare 1800

Irrigation Yes

Clone/s 114 & 115

Rootstock Own

Aspect Northern

Soils Genassic

Technical Data:

Geographical Indication Pemberton

Variety Pinot Noir

Picking Date 9 March, 2008

Sugar at Picking 13.0 Baume'

Alcohol 13.5% v/v

pH 3.45

Total Acidity 6.75g/L

Residual Sugar 0 g/L

Bottled December, 2007

Cellaring Potential Drink Now
