



LARRY CHERUBINO



AD HOC

2007 STRAW MAN SAUVIGNON BLANC SEMILLON

"Sauvignon Blanc and Semillon remind me of straw and freshly cut grass"

The Vintage: A great vintage with classic varietal definition in Semillon and Sauvignon Blanc wines. Textures are soft with gentle acidity and ripe and intense flavours.

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. Juice was transferred with high solids to tank and 10% new French oak for fermentation and a selection of yeasts were used. The wine was prepared and bottled in May 2007.

The Wine: Passionfruit and mineral nuances with citrus and accents of lime leaf and juniper. Softly textured with fine acidity. The oak adds fullness to the pallet with sweetness and spices.

Drink With: Oysters or Sashimi

Winemaker	Larry Cherubino & Jake Bacchus	Technical Data:	
Vineyard	Various Margaret River sub-regions	Geographical Indication	Margaret River WA
Year Planted	1990-1998	Variety	Sauvignon Blanc 81% & balance Semillon
Location	Various	Picking Date	February 12 – March 25, 2007
Vines per Hectare	1600-2000	Sugar at Picking	12-130Be
Irrigation	Yes	Alcohol	12.5%
Clone/s	Various	pH	3.3
Rootstock	Own	Total Acidity	7g/l
Aspect	Northern	Residual Sugar	0g/L
Soils	Various	Bottled	May 29, 2007
		Cellaring Potential	Drink now
