



LARRY CHERUBINO



AD HOC

2009 STRAW MAN SEMILLON SAUVIGNON BLANC *"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. Textured and soft with gentle acidity with 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: Aromas of minerality and lemon sherbert with an underlying savouriness. On the palate there are also citrus flavours of lime leaf and juniper. A savoury expression of this classic blend with minerality and flintiness. Fruit intensity and a long dry finish.

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 75% & Semillon 25%
Location	Various	Picking Date	February 12 – March 25, 2009
Vines per Hectare	1600-2000	Sugar at Picking	12-13°Be
Irrigation	Yes	Alcohol	13.2%
Clone/s	Various	pH	3.3
Rootstock	Own	Total Acidity	7g/l
Aspect	Northern	Residual Sugar	1.3g/L
Soils	Various	Bottled	May, 2009
		Cellaring Potential	Drink now
