



LARRY CHERUBINO

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## AD HOC

2007 TREE HUGGER

*"No trees were harmed in the making of this wine"*

**The Vintage:** A great vintage with classic varietal definition. The texture is 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 stainless steel. Less stirring and MLF were carried out in oak. The wine was prepared and bottled in January 2007.

**The Wine:** Lemon and flint/mineral nuances with nougat and cashew nut. Softly textured with fine acidity.

**Drink With:** Oysters or Sashimi

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<b>Winemaker</b>	Larry Cherubino & Jake Bacchus	<b>Technical Data:</b>	
<b>Vineyard</b>	Various Margaret River sub-regions	<b>Geographical Indication</b>	Margaret River WA
<b>Year Planted</b>	1990-1998	<b>Variety</b>	Chardonnay 100%
<b>Location</b>	Various	<b>Picking Date</b>	February 29th, 2007
<b>Vines per Hectare</b>	1600-2000	<b>Sugar at Picking</b>	12.20Be
<b>Irrigation</b>	Yes	<b>Alcohol</b>	12.5% v/v
<b>Clone/s</b>	Various	<b>pH</b>	3.3
<b>Rootstock</b>	Own	<b>Total Acidity</b>	7.5g/l
<b>Aspect</b>	Northern	<b>Residual Sugar</b>	0g/L
<b>Soils</b>	Various	<b>Bottled</b>	January 29th, 2008
		<b>Cellaring Potential</b>	5 years

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