



LARRY CHERUBINO

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## AD HOC

2008 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. Lees stirring and MLF were carried out in oak. The wine was prepared and bottled in November 2008.

**The Wine:** Citrus aromas of lemon and grapefruit lead into a softly textured wine with gentle acids and generous mouth feel. Background hints of ripe stone fruit and cashews add complexity and the finish is long, clean and persistent.

**Drink With:** Oysters or Sashimi

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Winemaker	Larry Cherubino & Jake Bacchus	Technical Data:	
Vineyard	Channybearup	Geographical Indication	Pemberton WA
Year Planted	1997	Variety	Chardonnay 100%
Location	Pemberton	Picking Date	February 29th, 2008
Vines per Hectare	1800	Sugar at Picking	12.20Be
Irrigation	Yes	Alcohol	13.0% v/v
Clone/s	95, 96, Gin Gin	pH	3.3
Rootstock	Own	Total Acidity	7.5g/l
Aspect	Northern	Residual Sugar	0g/L
Soils	Karri Loam	Bottled	November 11th, 2008
		Cellaring Potential	5 years

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