



LARRY CHERUBINO

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## AD HOC

2009 TREE HUGGER

*“No trees were harmed in the making of this wine”*

**The Vintage:** A great vintage with classic varietal definition.

**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:** Citrus aromas of lemon and grapefruit lead into a softly textured wine with a gentle acid structure and a creamy mouthfeel. Background hints of melon and cashews add complexity and the finish is long, clean and persistent. Despite the absence of oak, the wine is soft and integrated, due to extended lees aging. This is summer in a glass – think of children playing hopscotch at the beach.

**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>	Karridale, Margaret River
<b>Year Planted</b>	1990-1998	<b>Variety</b>	Chardonnay 100%
<b>Location</b>	Various	<b>Picking Date</b>	February 29th, 2009
<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>	September 2009
		<b>Cellaring Potential</b>	5 years

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