



LARRY CHERUBINO



2009 MARGARET RIVER CHARDONNAY

The Vintage: As spring and the early part of summer were cool, the resulting wine has fruit with a great balance of flavour and acidity. Crops were small (5 t/Ha) with small bunches and berries.

The Winemaking: Fruit was hand picked and pressed directly to new and 1 year old oak. No additions were made and the wine fermented naturally.

The Wine: Pale straw in colour and on the nose hints of lemon, stone fruit and roasted nuts.

The palate is full and rich with an elegance and creaminess. There are savoury hints of mushroom and French butter, which compliment the melon and gentle citrus fruit notes.

The minerality, a firm backbone and a long, intense finish complete this quite serious expression of Margaret River Chardonnay.

Drink With: Oyster Kilpatrick

Winemaker:	Larry Cherubino	Technical Data:	
Vineyard:		Geographical Indication	Margaret River
Year Planted	1988	Variety	Chardonnay 100%
Location	Karridale, Margaret River	Picking Date	March 5th, 2009
Vines per Hectare	2000	Sugar at Picking	12.10 Be
Irrigation	Yes	Alcohol	13.2%
Clone/s	95	pH	3.32
Rootstock	Own	Total Acidity	7.1g/l
Aspect	Northern	Residual Sugar	0g/L
Soils	Various	Bottled	November 2009
		Cellaring Potential	10+ years
