



LARRY CHERUBINO

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## 2007 PEMBERTON SAUVIGNON BLANC

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**The Vintage:** The vintage conditions in Pemberton were near perfect with little unseasonable rainfall resulting in fruit with great balance and full flavours.

**The Winemaking:** Fruit was hand harvested and then gently de-stemmed and crushed. The wine was fermented with high solids to help create complexity of flavour and texture. Fermentation was carried out in 100% new French Bordeaux style oak.

**The Wine:** Typical characters for Pemberton Sauvignon Blanc with lemon zest, nettle and passionfruit finished with minerals. There are oak derived flavours and aromas of currant leaf and spice.

**Drink With:** Oysters, Sashimi, Goats Cheese, Cheese Tarts

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Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Various	Geographical Indication	Pemberton
Year Planted	1995	Variety	Sauvignon Blanc 95% Semillon 5%
Location	Various	Picking Date	March 15th, 2007
Vines per Hectare	1600-2000	Sugar at Picking	12-130Be
Irrigation	Yes	Alcohol	12.5%
Clone/s	Various	pH	3.3
Rootstock	Own	Total Acidity	7.3g/l
Aspect	Northern	Residual Sugar	0g/L
Soils	Various	Bottled	August 6th, 2007
		Cellaring Potential	2 years

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