



LARRY CHERUBINO



2008 PEMBERTON SAUVIGNON BLANC

The Vintage: The vintage conditions in Pemberton were almost 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 finishing with minerals. There are oak derived flavours and aromas of currant leaf and spice. The barrel fermentation has added texture and softness to this wine.

Drink With: Oysters, Sashimi, Goats Cheese Tarts

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Various	Geographical Indication	Pemberton
Year Planted	1998	Variety	Sauvignon Blanc 100%
Location	Various	Picking Date	March 15th, 2008
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	7.8g/l
Aspect	Northern	Residual Sugar	0g/L
Soils	Various	Bottled	June 2008
		Cellaring Potential	5 years
