



LARRY CHERUBINO



2009 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 minerality. There is an oak derived creaminess to the texture and some gentle spiciness complimenting the fruit. The wine has underlying power and palate weight, with a long gentle finish.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard:		Geographical Indication	Pemberton
Year Planted	1998	Variety	Sauvignon Blanc 100%
Location	Various	Picking Date	March 15th, 2009
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	May 2009
		Cellaring Potential	5 years
