



LARRY CHERUBINO



CHERUBINO

2010 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: Jumps out of the glass, with aromas of nettle, spice and citrus. These characters follow through on the textural palate. Fresh and nervy, with the oak contact delivering a creaminess to the texture without sacrificing the natural crunchy acidity of Sauvignon Blanc. Intense and powerful with great length to the finish.

Drink With: Fresh asparagus, hard goats cheese e.g. Tomme de Chevre, just shucked oysters.

Winemaker:	Larry Cherubino	Technical Data:	
Vineyard:		Geographical Indication	Pemberton
Year Planted	1998	Variety	Sauvignon Blanc 100%
Location	Various	Picking Date	March 5th, 2010
Vines per Hectare	1600-2000	Sugar at Picking	12-130Be
Irrigation	Yes	Alcohol	13.0%
Clone/s	Various	pH	3.20
Rootstock	Own	Total Acidity	8.0g/l
Aspect	Northern	Residual Sugar	0g/L
Soils	Various	Bottled	July, 2010
		Cellaring Potential	5 years
