



LARRY CHERUBINO

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# The Yard

2008 24 ROAD VINEYARD CHARDONNAY

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**The Vintage:** A classic Margaret River harvest with warm days and cool nights leading up to the harvest.

**The Winemaking:** Fruit was hand picked and whole bunched press directly to oak. Wild yeast and no additions were made to the juice. About 30% of the wine went through malolactic fermentation. The wine was prepared for bottle in November 2008.

**The Wine:** Very light straw colour with a rich complex nose exhibiting aromas of stone fruit and citrus, with earthy components of minerals and hay. A bold, rich palate with ripe fruit, spice, gentle minerality and a persistent finish.

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Winemaker	Larry Cherubino	Technical Data:	
Vineyard	24 Road	Geographical Indication	Margaret River
Year Planted	1999	Variety	Chardonnay
Location	Margaret River, Karridale	Picking Date	March 10th 2008
Vines per Hectare	1650	Sugar at Picking	12.5 Baume'
Irrigation	yes	Alcohol	13.0% v/v
Clone/s	95 & 96 Dijon Clones	pH	3.45
Rootstock	Own	Total Acidity	7.10g/L
Aspect	North Facing	Residual Sugar	0.0g/L
Soils	Deep Gravels over clay	Bottled	November 2008
		Cellaring Potential	5 years