



LARRY CHERUBINO

The Yard

2009 24 ROAD VINEYARD CHARDONNAY

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: Restrained and complex on the nose with citrus and minerality. The palate is medium bodied and mouthfilling with flavours of melon and citrus and a real creaminess to the texture. A strong backbone adds to the freshness and results in a wine that is immediately approachable, but can be cellared with confidence for up to 5yrs.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	24 Road	Geographical Indication	Margaret River
Year Planted	1999	Variety	Chardonnay
Location	Margaret River, Karridale	Picking Date	March 23rd 2009
Vines per Hectare	1650	Sugar at Picking	12.7 Baume'
Irrigation	yes	Alcohol	13.2% 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 2009
		Cellaring Potential	5 years