



LARRY CHERUBINO

The Yard

2008 CHANNYBEARUP VINEYARD SAUVIGNON BLANC

The Vintage: Outstanding vintage with fruit achieving maximum flavours and maturity.

The Winemaking: The parcels were picked and processed within 2 hours to ensure that the vibrancy and freshness of the fruit was retained. Free run and pressing fractions were separated. All the parcels were fermented using natural yeasts only and lees stirring was carried out until bottling.

The Wine: Currant leaf, wet stones and nettles are the first impression of this wine. The pallet is soft and texture with a very fine cleansing finish.

Drink With: Scallops, Goats Cheese

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| Winemaker | Larry Cherubino | Technical Data: | |
| Vineyard | Channybearup | Geographical Indication | Pemberton |
| Year Planted | 1998 | Variety | Sauvignon Blanc 100% |
| Location | Pemberton | Picking Date | March 18th 2008 |
| Vines per Hectare | 1800 | Sugar at Picking | 11-12 Baume' |
| Irrigation | Yes | Alcohol | 12.5% v/v |
| Clone/s | Unknown | pH | 3.3 |
| Rootstock | Own | Total Acidity | 7.5g/L |
| Aspect | South Facing | Residual Sugar | 0.0g/L |
| Soils | Karri Loams | Bottled | June 2008 |
| | | Cellaring Potential | 2 years |
