



LARRY CHERUBINO

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# The Yard

## 2010 CHANNYBEARUP VINEYARD SAUVIGNON BLANC

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**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 only natural yeasts, and batonage was carried out until bottling. 20% fermented in new French oak.

**The Wine:** A punchy nose of wet stone and nettle jump from the glass. The wine is extremely youthful and these savoury characters follow through on the palate with currant leaf and minerality. Softly textured with a gentle acid structure and a spotlessly clean long finish. Vibrant and exuberant on the nose, with hints of nettle, minerality and green gage fruits. Those flavours follow through on the palate. Texturally, the wine is mouthfilling, bright and intense, yet there is a gentle softness to the overall impression. Complex, and varietal with an extremely long finish.

**Drink with:** Goats cheese tart, pasta primavera.

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Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Channybearup	Geographical Indication	Pemberton
Year Planted	1987	Variety	Sauvignon Blanc
Location	Pemberton	Picking Date	March 13 2010
Vines per Hectare	1800	Sugar at Picking	11.0-12.0 Baume'
Irrigation	yes	Alcohol	12.2% v/v
Clone/s	Unknown	pH	3.2
Rootstock	Own	Total Acidity	8.2g/L
Aspect	South Facing	Residual Sugar	0g/L
Soils	Deep gravels over clay	Bottled	July 2010
		Cellaring Potential	5 years

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