



LARRY CHERUBINO

The Yard

2007 PEDESTAL SEMILLON SAUVIGNON BLANC

The Vintage: An outstanding vintage with fruit achieving maximum flavour and maturity.

The Winemaking: The Semillon and Sauvignon Blanc parcels were picked at maximum flavour over several weeks to ensure that all of the various soil types and aspects of the vineyard were fully exploited. Fruit was hand picked and de-stemmed with some skin contact for up to 12 hours. Free run and pressing fractions were separated with 1/3 of the juice parcels going into new Bordeaux style French oak for 4 months and the balance to stainless steel. All of the parcels were fermented using natural yeasts only and batonnage was carried up until bottling. The wine was prepared for bottling in July 2007 to ensure that the fruit balance was at a maximum and the resulting texture and softness was at an optimum to display the vineyard and fruit characteristics.

The Wine: A soft and finely textured wine that may be enjoyed with food. Lemon zest, nettle, passionfruit, and straw are all hallmarks of Margaret River Willyabrup Semillon Sauvignon Blends. Fruit characteristics will develop over the next 6-12 months.

Drink With: Oysters or Sashimi.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Pedestal	Geographical Indication	Margaret River
Year Planted	1997	Variety	Semillon 83%
Location	Willyabrup		Sauvignon Blanc 17%
Vines per Hectare	1800	Picking Date	12-28 February 2007
Irrigation	yes	Sugar at Picking	11-12 Baume'
Clone/s	Unknown	Alcohol	12.5% v/v
Rootstock	Own	pH	3.35
Aspect	South Facing	Total Acidity	7.56g/L
Soils	Deep Gravels over clay	Residual Sugar	0.0g/L
		Bottled	August 2007
		Cellaring Potential	5 years
