



LARRY CHERUBINO

The Yard

2009 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 destemmed 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 battonage was carried up until bottling. The wine was prepared for bottling in September 2008 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: This wine has aromas and flavours in the savoury spectrum. Straw, citrus and freshly picked peas with underlying gentle grassiness. There is a textural component to the wine which is in part due to the partial oak fermentation which softens the intensity on the palate and also adds an extra layer of complexity. With a clean zippy acid structure, defined backbone and summery freshness this wine is easily enjoyed with or without food. An adult expression of this classic Margaret River blend. Drink now or allow flavours to develop over the next 2-3 years.

Drink With: Oysters or Sashimi.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Pedestal	Geographical Indication	Margaret River, Willyabrup
Year Planted	1997	Variety	Semillon 83% Sauvignon Blanc 17%
Location	Willyabrup	Picking Date	12-30 February 2009
Vines per Hectare	1800	Sugar at Picking	11-12 Baume'
Irrigation	yes	Alcohol	13.5% v/v
Clone/s	Unknown	pH	3.35
Rootstock	Own	Total Acidity	7.26g/L
Aspect	South Facing	Residual Sugar	0.0g/L
Soils	Deep Gravels over clay	Bottled	September 2009
		Cellaring Potential	5 years
