



Cherubino

The sum of our experiences and our best performing parcels of vineyard come to be expressed in our Cherubino range.

It's the best of what we do, from Margaret River to Pemberton, to the regions of the Great Southern: our top one per cent, and with each year, we improve the quality of our best.

Hand made, with attention to detail taken at every step of the winemaking journey.

They are our signature, the sign of our best work.

2022 Pemberton Sauvignon Blanc

THE VINTAGE:

The conditions in spring were mild and wet which set the 2022 vintage up perfectly. Late spring and summer conditions were dry and warm in the lead up to Christmas which meant there was little or no disease pressure in the vineyards with perfect bunches of Pinot and Chardonnay harvested in March and April. Wines have generous fruit flavours and excellent fresh acidities; Chardonnay and Pinot are the standout varieties for the season.

THE WINEMAKING:

The fruit was harvested at night and gently de-stemmed, care being taken to sort the best berries for this wine. Natural yeasts were employed, and the wine underwent a long, cool fermentation at 10-12°C in new French oak.

THE WINE:

A striking bouquet of nettle, minerals, blackcurrant and an oak-infused spiciness. Made in a traditional Bordeaux style, the wine was fermented in new French oak, adding layers of complexity and flavour. A long, fine line of acidity provides great length and finish.

Vineyard Channybearup Year Planted 1989-1998 Location Pemberton, WA Vines per Hectare 1600 Irrigation Yes Clone/s Various Rootstock Unknown Aspect Northern Soils Lateritic.

Origin Pemberton, WA Variety Sauvignon Blanc Picking date April 2022 Sugar at picking 12.0 °Baume Alcohol 12.5% 3.30 Total acidity $7.40~\mathrm{g/L}$ $2~\mathrm{g/L}$ Residual sugar **Bottled** December 2022

Cellaring Potential 5 years

Vegan N/A
Vegetarian N/A
Organic N/A
Biodynamic N/A
Allergens Low Sulphites