



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.

2024 Dijon Chardonnay

THE VINTAGE:

The 2024 growing season presented a mix of favourable conditions for wine grape production, characterized by a cool, wet spring followed by a warm and dry summer. Spring began with cooler-than-average temperatures, ranging from 15°C to 22°C, accompanied by consistent rainfall. This period saw rainfall around 80-120 mm per month, providing ample soil moisture that supported healthy vine growth and a strong canopy. The cooler temperatures and regular rainfall delayed budburst slightly but were beneficial in promoting even flowering and fruit set, critical for high-quality grape production. As the season transitioned into summer Margaret River experienced a shift to warmer, drier conditions ideal for grape ripening. Daytime temperatures averaged between 26°C and 32°C m, with occasional peaks reaching up to 35°C (95°F). The lack of significant rainfall during the summer months, averaging only 10-30 mm per month, resulted in reduced disease pressure and optimal conditions for ripening, allowing for the development of concentrated flavours and balanced acidity in the grapes.

THE WINEMAKING:

The wine was made using Dijon clones 95 and 96 in equal parts sourced from the sub-region of Karridale. The fruit was hand-picked and whole-bunch pressed directly into 60% new French oak, 40% 1 year old French oak from a combination of forests – Vosges, Tronçais and Allier. Juice naturally fermented in barrel with only 10% allowed to go through full malolactic fermentation.

THE WINE:

Flinty, citrus leaf and crushed mineral aromas. Smokey, toasty flavours and a long, fine acidity.

Vineyard	Various	Origin	Margaret River, WA	Vegan	N/A
Year Planted	1986-2009	Variety	Chardonnay	Vegetarian	N/A
Location	Margaret River, WA	Picking date	March 2024	Organic	N/A
Vines per Hectare	1350-2200	Sugar at picking	11.9 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol:	12.4%	Allergens	Low Sulphites
Clone/s	95,96	pH	3.16		
Rootstock	Own	Total acidity	7.20 g/L		
Aspect	Northern	Residual sugar	1 g/L		
Soils	Various	Bottled	February 2025		
		Cellaring Potential	10 years		