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 Pemberton Chardonnay

THE VINTAGE:

The 2024 growing season was marked by favourable conditions that supported strong vine growth and fruit development. Spring provided a solid foundation with moderate temperatures ranging from 18°C to 25°C and consistent, though slightly below-average, rainfall. This period of milder weather allowed for robust growth and a healthy flowering, essential for the quality of the fruit set. The moderate rainfall during spring, averaging between 70-110 mm per month, ensured that the soil retained enough moisture, allowing a balanced growth environment for the vines and reducing early season irrigation needs.

THE WINEMAKING:

The fruit was hand harvested and whole bunch pressed directly to oak. Natural yeasts were used, in new and used French oak barrels. The wine was rested on lees with minimal preservatives added 8 months prior to bottling.

THE WINE:

A delicate structure to this lightly-oaked wine allows the gentle intensity to shine. Beautifully balanced and fine with a seamless palate and a very long finish. Thoroughly modern in style, with complexity, grace and a silky mouth feel.

Vineyard	Channybearup	Origin	Pemberton, WA	Vegan	N/A
Year Planted	1999	Variety	Chardonnay	Vegetarian	N/A
Location	Pemberton, WA	Picking date	March 2024	Organic	N/A
Vines per Hectare	1800	Sugar at picking	12.5 °Baume	Biodynamic	N/A
Irrigation	Yes	Alcohol	13.0%	Allergens	Low Sulphites
Clone/s	Dijon	pH	3.13		
Rootstock	Own	Total acidity	7.59 g/L		
Aspect	Northern	Residual sugar	1 g/L		
Soils	Various	Bottled	February 2025		
		Cellaring Potential	10 years		