







## Cherubino

Our signature wines from our best performing parcels of vineyards across Margaret River, Pemberton and the Great Southern. Handmade, with the utmost care and attention through every step of the winemaking journey from the vineyard to the bottle. The sum of our experiences, the Cherubino range is the vest of the best.

# 2025 Cherubino Pemberton Sauvignon Blanc

#### THE VINTAGE:

The 2025 growing season delivered ideal conditions from start to finish, resulting in one of the most seamless vintages in recent years. A warm, early spring encouraged healthy budburst and even flowering, followed by a consistently dry and sunny summer that supported steady ripening. The combination of warm days and cool nights helped preserve natural acidity while allowing full flavour development, with vineyard teams reporting pristine fruit across all varieties. Harvest began slightly early, with fruit coming in clean, balanced, and full of character. Chardonnay displays fine structure and mineral precision, Pinot Noir is vibrant and aromatic with beautifully integrated tannins, and Sauvignon Blanc is fresh, textured, and full of energy. Across the board, 2025 has produced wines with clarity, varietal purity, and a true sense of place - an exceptional cool-climate vintage for Pemberton.

## 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 Various Clone/s Rootstock Unknown Aspect Northern Soils Lateritic

Origin Pemberton, WA Variety Sauvignon Blanc Picking date March 2025 Sugar at picking 11.8 ° Baume Alcohol 12.3% рН 3.46 Total acidity  $6.49 \, \text{g/L}$ Residual sugar 2 g/L Bottled June 2025 Cellaring Potential 5 years

VeganN/AVegetarianN/AOrganicN/ABiodynamicN/AAllergensLow Sulphites