

TASTING NOTE



CARBON
FRIENDLY



CHERUBINO



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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 best of the best.

2025 Cherubino Porongurup Riesling

THE VINTAGE:

The 2025 vintage delivered exceptional quality wines, shaped by a warm, dry growing season and consistently favourable conditions. A mild spring and early budburst were followed by a dry, stable summer with cool nights, promoting even ripening and excellent flavour development. Harvest began slightly earlier than usual, with calm autumn weather allowing for well-timed picking across all varieties. Riesling showed outstanding purity, crisp acidity, and vibrant aromatics, while Cabernet Sauvignon developed impressive colour, depth, and balance, promising excellent aging potential. Shiraz also performed exceptionally well, with wines showing vibrant dark fruit, spice, and fine tannin structure. The 2025 vintage is widely regarded as a benchmark year for Porongurup, with wines that express clarity, elegance, and strong regional character.

THE WINEMAKING:

Fruit was hand-harvested in the cool of the morning from select Porongurup vineyards. Grapes were whole-bunch pressed to minimise phenolic extraction and preserve natural delicacy. Juice was lightly settled before undergoing a long, cool fermentation across a combination of large-format oak, stainless steel, and concrete eggs. This approach was used to build layers of texture and complexity while retaining aromatic purity and freshness. Following fermentation, the wine rested on fine lees for a short period to enhance mouthfeel and mid-palate weight. It was bottled early under screwcap to capture vibrancy and natural acidity.

THE WINE:

This wine is a finely etched expression of this cool, granitic subregion. The nose is immediately lifted and precise, showing aromas of lime zest, lemon blossom, crushed quartz, and subtle hints of white peach. There's a delicate herbal edge - lemongrass and kaffir lime - that adds dimension and freshness. On the palate, the wine is taut and crystalline, driven by a spine of vivid natural acidity. Pure citrus flavours - lime, finger lime, and grapefruit pith - are layered with saline minerality and a whisper of talc. The texture is both delicate and intense, with an almost chalky finesse that speaks clearly of Porongurup's rocky soils. The finish is long, mouth-watering, and superbly balanced, promising great cellaring potential while offering immediate appeal in its youth.

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

Origin	Porongurup, WA
Variety	Riesling
Picking date	March 2025
Sugar at picking	11.9 ° Baume
Alcohol	12.4%
pH	2.80
Total acidity	7.63 g/L
Residual sugar	1 g/L
Bottled	August 2025
Cellaring Potential	20 years

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