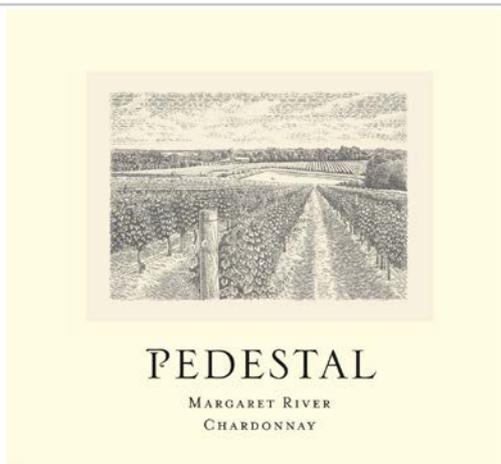




LARRY CHERUBINO WINES



2014 Chardonnay

Margaret River, Western Australia

The vintage: The 2014 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. Margaret River had an outstanding above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality yields with incredibly fresh and vibrant fruit from the region.

The winemaking: Fruit was handpicked, whole bunch pressed, fermented with natural yeasts and aged in new and two year old French oak prior to bottling.

The wine: Aromas of lemon, peaches and tropical fruits give way to pure, clean flavours on the palate. Fine, persistent flavours with balanced acid and a long finish. An exceptionally elegant wine, showing the benefit of careful oak treatment.

Drink with: Pan-fried gnocchi, beetroot and goat cheese.

Vineyard:	Various	Technical Data	
Year Planted:	1998	Geographical Indication:	Margaret River, WA
Location:	Margaret River, WA	Variety:	Chardonnay
Vines per Hectare:	1650	Picking Date:	March 2014
Irrigation:	Yes	Alcohol:	13.5%
Clone/s:	Various	pH:	3.35
Rootstock:	Own	Total Acidity:	6.4 g/L
Aspect:	Northern	Residual Sugar:	0.9 g/L
Soils:	Various	Bottling Date:	October 2014
		Cellaring Potential:	10 years