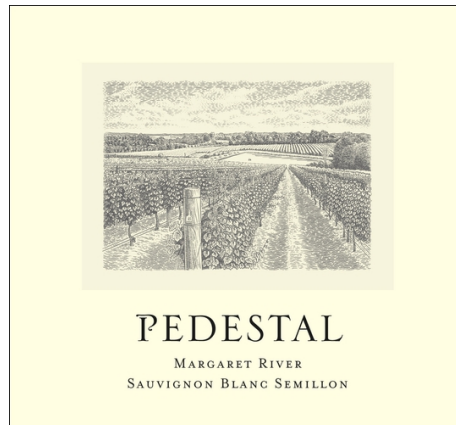




LARRY CHERUBINO



## 2012 Pedestal Sauvignon Blanc Semillon

**The Vintage:** It was a very good year with classic conditions for both Semillon and Sauvignon Blanc in Margaret River.

**The Winemaking:** Fruit was harvested at night with crushing and de-stemming. Minimal skin contact was employed to extract flavour and texture from the fruit. Juice was transferred with high solids to tank. 10% new French oak (for fermentation), a selection of yeasts were used.

**The Wine:** With a tropical-passion-fruit acidity and mineral nuances; accents in the wine of lime leaf and juniper. It is textured and yet soft, with gentle acidity and ripe citrus flavours. The minimal oak during fermentation adds fullness to the palate with sweetness and spice.

**Drink With:** Soft-Shelled Crab with potato gratin.

<b>Winemaker:</b>	Larry Cherubino	<b>Technical Data</b>	
<b>Year Planted:</b>	1998	<b>Geographical Indication:</b>	Margaret River
<b>Location:</b>	Margaret River, WA	<b>Variety:</b>	Sauvignon Blanc 60%; Semillon 40%
<b>Vines per Hectare:</b>	1666	<b>Picking Date:</b>	February 2012
<b>Irrigation:</b>	Yes	<b>Alcohol:</b>	12.5 %
<b>Clone/s:</b>	Various	<b>pH:</b>	3.00
<b>Rootstock:</b>	Own	<b>Total Acidity:</b>	6.78 g/L
<b>Aspect:</b>	Northern	<b>Residual Sugar:</b>	0.0 g/L
<b>Soils:</b>	Various	<b>Bottling Date:</b>	November 2012
		<b>Cellaring Potential:</b>	2-5 years