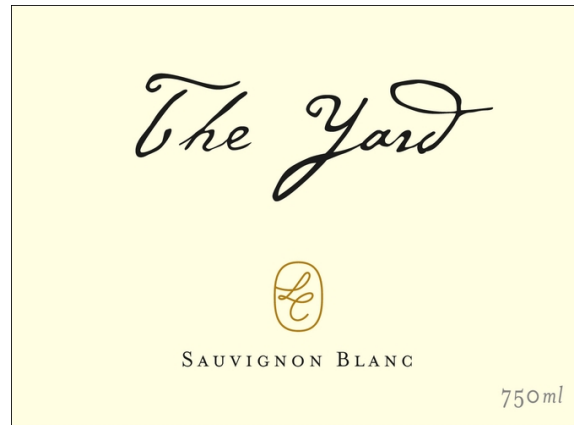




LARRY CHERUBINO WINES



## 2013 Channybearup Sauvignon Blanc

*Pemberton, Western Australia*

**The vintage:** The Great Southern received a below average Winter rainfall, resulting lower yields than in the previous vintage. A warmer January-February saw mild and dry conditions, allowing the fruit ripen excellently through to late March. Given the smaller volume taken, it produced very high quality white wine grapes for the Pemberton region.

**The winemaking:** The fruit was harvested in the early evening and de-stemmed. Approximately 10-15% of the wine was fermented in new French oak for a little over three months. The remainder of the juice was fermented in stainless steel. A selection of both wild and cultured yeasts were used in both.

**The wine:** Complex and full flavoured Sauvignon Blanc, while it's lightly oaked characteristics provide a nuanced delicacy. Good length and the flavours building progressively through to the finish; green pea, citrus and kiwifruit are the contributors.

**Drink with:** Spiced, stuffed whole Calamari.

<b>Vineyard:</b>	Channybearup	<b>Technical Data</b>	
<b>Year Planted:</b>	1997	<b>Geographical Indication:</b>	Pemberton, WA
<b>Location:</b>	Pemberton, WA	<b>Variety:</b>	Sauvignon Blanc
<b>Vines per Hectare:</b>	1450	<b>Picking Date:</b>	March 2013
<b>Irrigation:</b>	Yes	<b>Alcohol:</b>	13.5 %
<b>Clone/s:</b>	Unknown	<b>pH:</b>	3.22
<b>Rootstock:</b>	Own	<b>Total Acidity:</b>	6.4 g/L
<b>Aspect:</b>	Northern	<b>Residual Sugar:</b>	0 g/L
<b>Soils:</b>	Karri Loam	<b>Bottling Date:</b>	September 2013
		<b>Cellaring Potential:</b>	3 years