



LARRY CHERUBINO

The Yard

2011 CHANNYBEARUP VINEYARD SAUVIGNON BLANC

The Winemaking: Fruit was harvested at night and gently de-stemmed. Approximately 10% of this wine was fermented in new French oak and natured for three months; the remainder was fermented in stainless steel with a selection of wild and cultured yeasts.

The Wine: Black currant leaf. Sweet pebble and lime with underlying subtle oak spiced and smoke. The flavours are persistent across the palate and the acidity of the wine carries these flavours to a long aftertaste. The oak provides spice, structure and complexity to the wine.

Drink With: Papaya Salad with Sweet Crispy Pork.

Vineyard	Channybearup	Technical Data:	
Year Planted	1998	Geographical Indication	Pemberton
Location	Pemberton	Variety	Sauvignon Blanc
Vines per Hectare	1600	Picking Date	25th February, 2011
Irrigation	yes	Alcohol	13.0%
Clone/s	Various	pH	3.44
Aspect	Northern	Total Acidity	5.86 g/L
Soils	Karri Loam	Residual Sugar	0g/L
		Bottled	June 2011
		Cellaring Potential	5 years
