



CHERUBINO

Grapes

100% Pinot Noir

Region/Appellation

Great Southern, WA

Alcohol by volume

12.50%

Residual Sugar

2 g/l

pH

3.48

Total Acidity

5.63 g/l

Drinking Window

2024 - 2028

Tasting Guide

A B C **D** E  
Light Medium Full

Tasting note printed

22/12/2024

# Ad Hoc Cruel Mistress Pinot Noir 2022 6x75cl

## Winemaker Notes

The nose shows graphite, minerals and juicy black cherries. A hint of spicy oak plays a supporting role. The palate is softly textured, fresh and vibrant with flavours of black cherry and earthy beetroot. The wine has a soft, silky finish.

## Vineyard

Fermented using a combination of wild fermentation, selected yeasts and 1-3 year old French oak for 6 months prior to bottling.

## Winemaking

Sourced from several locations in the Great Southern, the fruit was fermented using a combination of wild fermentation, selected yeasts and 1-3 year old French oak for 6 months prior to bottling.

## Vintage

The conditions in spring were mild and wet which set the 2022 vintage up perfectly. Late spring and summer conditions were dry and warm in the lead-up to Christmas which meant there was little or no disease pressure in the vineyards with perfect bunches of Pinot and Chardonnay harvested in March and April. Wines have generous fruit flavours and excellent fresh acidities; Chardonnay and Pinot are the standout varieties for the season.

## Food match

Grilled and Roasted Red Meats

Charcuterie

