



CHERUBINO

Grapes

66.7% Gewurztraminer
23.1% Pinot Blanc
10.2% Riesling

Region/Appellation

Great Southern, WA

Alcohol by volume

12.60%

Residual Sugar

3 g/l

pH

3.15

Total Acidity

6.83 g/l

Drinking Window

2024 - 2028

Tasting Guide



Tasting note printed

22/12/2024

Apostrophe Stones Throw White 2022 6x75cl

Winemaker Notes

Aromas of lemon, lime, rosewater and talc. The softly textured palate has a long, re-freshing acidity supported by flavours of citrus and rose petal.

Winemaking

Grapes were selected from various sites across the Great Southern. Great attention to harvest dates along with gentle de-stemming, minimal use of sulphur and using free-run juice from select parcels of fruit ensured the elegance and purity of flavour was maintained.

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 White Meats

Pan-fried halibut with wild mushrooms and gnocchi

