



CHERUBINO

Grapes

100% Chardonnay

Region/Appellation

Karridale and Wilyabrup,
Margaret River

Alcohol by volume

13.00%

Residual Sugar

2 g/l

pH

3.2

Total Acidity

7.65 g/l

Drinking Window

2024 - 2030

Tasting Guide



Tasting note printed

21/12/2024

Cherubino Margaret River Chardonnay 2021 6x75cl

Winemaker Notes

Aromas of roasted nuts, peach and sweet citrus blossom aromas and complex oak spices. Flavours of citrus, mineral salts and a fine, long acidity.

Winemaking

The fruit was hand-picked and whole-bunch pressed directly into 60% new French oak, 40% 1 year old French oak from a combination of forests –Vosges, Tronçais and Allier. Juice naturally fermented in barrel with only 10% allowed to go through full malolactic fermentation.

Vintage

A very challenging year with above average rainfall. Careful fruit selection and canopy management made all the difference with expressive white wines with longevity due to the long, slow ripening. The northern end of the Margaret River, Wilyabrup and Yallingup experienced very different conditions to the south. Reds are very perfumed and long in flavour with abundant tannins.

Food match

Grilled and Roasted White Meats

Pan-fried halibut with wild mushrooms and gnocchi

