



CHERUBINO

**Grapes**

100% Chardonnay

**Region/Appellation**

Karridale and Wilyabrup,  
Margaret River

**Alcohol by volume**

13.00%

**Residual Sugar**

2 g/l

**pH**

3.12

**Total Acidity**

7.6 g/l

**Tasting Guide**



**Tasting note printed**

03/07/2024

# Cherubino Margaret River Chardonnay 2022 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.

## Food match

Grilled and Roasted White Meats

Pan-fried halibut with wild mushrooms and gnocchi

