



CHERUBINO

Grapes
100% Chardonnay

Region/Appellation
Pemberton, WA

Alcohol by volume
13%

Residual Sugar
2 g/l

pH
3.2

Total Acidity
7.1 g/l

Drinking Window
2025 - 2028

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
20/04/2025

Cherubino Pemberton Chardonnay 2022 6x75cl

Winemaker Notes

A delicate structure to this lightly-oaked wine allows the gentle intensity to shine. Beautifully balanced and fine with a seamless palate and a very long finish. Thoroughly modern in style, with complexity, grace and a silky mouth feel.

Vineyard

Hand harvested and whole bunch pressed directly to oak.

Winemaking

Natural yeasts were used, in new and used French oak barrels. The wine was rested on lees with minimal preservatives added 8 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

Pan-fried halibut with wild mushrooms and gnocchi



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