



CHERUBINO

**Grapes**

44% Pinot Blanc  
25% Gewurztraminer  
15% Riesling  
8% Pinot Grigio  
8% Sauvignon Gris

**Region/Appellation**

Pemberton

**Alcohol by volume**

12.50%

**Residual Sugar**

2 g/l

**pH**

3.15

**Total Acidity**

7.1 g/l

**Drinking Window**

2024 - 2028

**Tasting Guide**



**Tasting note printed**

03/07/2024

# Laissez Faire Field Blend 2022

## 6x75cl

### Winemaker Notes

A wine with strong aromas of citrus, passionfruit, mineral and rosewater. Layers of pear, nougat, Turkish delight and citrus all work together. The palate is soft and refined, finishing with a subtle but drying acidity.

### Winemaking

As the name suggests, the grapes for this wine were harvested at the same time and blended in the field. Several parcels were fermented on skins for five days. No additives of sulphites, acids or enzymes.

### 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

Fresh pesto pasta

