



CHERUBINO

Grapes

100% Pinot Noir

Region/Appellation

Pemberton, WA

Alcohol by volume

12.50%

Residual Sugar

0.5 g/l

pH

3.56

Total Acidity

5.47 g/l

Drinking Window

2024 - 2028

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

03/07/2024

Laissez Faire 'Foudre' Pinot Noir 2022 6x75cl

Winemaker Notes

Aromas of beetroot and earth with black cherry, red flowers and oak delivered spices. The tannins are fine and soft with a fine acidity.

Vineyard

Fruit was hand picked and sorted.

Winemaking

Fermentation was carried out in small lot fermenters. Moderate extraction was aimed for to ensure that the vineyard characters were fully expressed. The wine was matured in one year oak for six months.

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 Red Meats

Charcuterie

