



CHERUBINO

Grapes

100% Pinot Noir

Region/Appellation

Pemberton, WA

Alcohol by volume

13.50%

Residual Sugar

0.77 g/l

pH

3.52

Total Acidity

5.42 g/l

Drinking Window

2024 - 2028

Tasting Guide

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

Tasting note printed

22/12/2024

Laissez Faire 'Foudre' Pinot Noir 2023 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 finishing with flavours of black cherry and earthy beetroot.

Vineyard

The grapes are harvested from the Channybearup vineyards in Pemberton, WA. The vineyards have a northern aspect with sandy loam soils.

Winemaking

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

Vintage

The Pemberton region experienced similar conditions to Margaret River, with excellent winter rains followed by extended periods of cool and dry weather. This allowed for grapes to ripen steadily and with excellent balance and depth.

Food match

Grilled and Roasted Red Meats

Lamb Cutlets, pickled courgette, minted labneh

