



CHERUBINO

Grapes

99.6% Chardonnay
0.4% Fiano

Region/Appellation
Margaret River

Alcohol by volume
13.00%

Residual Sugar
0.83 g/l

pH
3.21

Total Acidity
6.48 g/l

Drinking Window
2025 - 2028

Tasting Guide



Tasting note printed
22/01/2025

Pedestal Chardonnay 2023

6x75cl

Winemaker Notes

Aromas of lemon, peaches and tropical fruits give way to pure, clean flavours on the palate. Fine, persistent flavours with balanced acid and a long finish. An exceptionally elegant wine, showing the benefit of careful oak treatment.

Vineyard

Elevated Margaret River vineyards planted in various soils with warmer Indian Ocean influence.

Winemaking

Fruit was handpicked, whole bunch pressed, fermented with natural yeasts and aged in new and one year old French oak prior to bottling.

Vintage

The Margaret River region experienced a cool and dry season with excellent winter rains, which allowed for good yields and exceptional quality in both whites and reds. The whites, in particular, were outstanding with bright acidity and intense fruit flavors. The reds were also impressive, with good structure.

Food match

Grilled and Roasted White Meats

Pan-fried halibut with wild mushrooms and gnocchi

