

Cherubino Margaret River Chardonnay 2022 6x75cl

Winemaker Notes

Aromas of roasted nuts, peach and sweet citrus blossom aromas and complex oak spices. Flavours of citrus, mineral salts and a fine, long acidity.

Winemaking

The fruit was hand-picked and whole-bunch pressed directly into 60% new French oak, 40% 1 year old French oak from a combination of forests - Vosges, Tronçais and Allier. Juice naturally fermented in barrel with only 10% allowed to go through full malolactic fermentation.

Food match

Pan-fried halibut with wild mushrooms and gnocchi



Grapes

100% Chardonnay

Region/Appellation

Karridale and Wilyabrup,
Margaret River

Alcohol by volume

13%

Residual Sugar

2 g/l

pH

3.12

Total Acidity

7.6 g/l

Tasting Guide



Dry

Medium

Sweet

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