



LARRY CHERUBINO WINES



2014 Ad Hoc Straw Man
Sauvignon Blanc Semillon
"Reminds me of straw and fresh cut grass"

The vintage: The 2014 warm summer cooled off in April, allowing fruit to ripen at a leisurely pace. The Margaret River region had an outstanding above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality.

The winemaking: Fruit was harvested at night before crushing and de-stemming. Some skin contact was employed to extract flavour and texture from the fruit.

The wine: A pale straw-coloured wine showing complexity and vibrance. Aromas of straw and cut grass give way to a finely-layered palate and long finish. A hint of tropical fruits on the palate together with natural crunchy acidity, balanced by a soft textural mouth-feel.

Drink with: Grilled Swordfish, with a grapefruit, fennel and caper salad.

Vineyard:	Various	Technical Data	
Year Planted:	Various	Geographical Indication:	Margaret River, WA
Location:	Margaret River, WA	Variety:	Sauvignon Blanc 75%, Semillon 25%
Vines per Hectare:	Various	Picking Date:	February 2013
Irrigation:	Yes	Alcohol:	tbc %
Clone/s:	Unknown	pH:	tbc
Rootstock:	Own	Total Acidity:	tbc g/L
Aspect:	Various	Residual Sugar:	tbc g/L
Soils:	Various	Bottling Date:	July 2014
		Cellaring Potential:	0-3 years
