CHERUBINO

Cherubino Pemberton Sauvignon Blanc 2022 6x75cl

Grapes
100% Sauvignon Blanc

Region/Appellation
Pemberton

Alcohol by volume
13%

Residual Sugar
2 g/l

pH
3.3

Total Acidity
7.4 g/l

Drinking Window
2025 - 2030

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
05/02/2026

Winemaker Notes

A striking bouquet of nettle, minerals, blackcurrant and an oak-infused spiciness. Made in a traditional Bordeaux style, the wine was fermented in new French oak, adding layers of complexity and flavour. A long, fine line of acidity provides great length and finish.

Winemaking

The fruit was harvested at night and gently de-stemmed, care being taken to sort the best berries for this wine. Natural yeasts were employed, and the wine underwent a long, cool fermentation at 10-12°C in new French oak.

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

Oysters

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