



CHERUBINO

Grapes  
100% Sauvignon Blanc

Region/Appellation  
Margaret River

Alcohol by volume  
13.00%

Residual Sugar  
2 g/l

pH  
3.22

Total Acidity  
7.5 g/l

Drinking Window  
2024 - 2028

Tasting Guide



Tasting note printed  
08/05/2024

# Pedestal Chardonnay 2022

## 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 long finish. An exceptionally elegant wine, showing the benefit of careful oak treatment.

### Winemaking

Hand picked fruit, whole bunch pressed, fermented with natural yeasts and aged in new and old year old French oak prior to bottling.

### Vintage

An exceptional vintage with rainfall falling at just the right times, Rieslings are some of the best in recent memory with expression of floral aromas and balanced acidities. Cabernet and Shiraz from Frankland are exceptional with tannin and colour. Chardonnay and Pinot from the sub-region of Porongurup are exceptional examples.

### Food match

Grilled and Roasted White Meats

Pan-fried halibut with wild mushrooms and gnocchi



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