

## Larry Cherubino Wines, Laissez Faire Field Blend, Western Australia 2016

A floral blend with an exotic yet fresh cacophony of passion fruit, rose petal and lychee. A gentle hint of oak adds texture and weight to the long finish.

### Producer Note

Named 'Winery of the Year' in James Halliday's 2011 Wine Companion, Larry Cherubino wants his wines to be distinctive and to speak clearly of their variety and vineyard site. He believes in spending time in the vineyard, in paying attention to canopy and water management and most importantly, picking at the right time with minimal intervention in the winery. From delicate whites to big reds, his wines have class and finesse. The prestigious Australian producer also makes wine under the Laissez Faire label. An exquisite range of natural wines which are the ultimate expression of site, made in small batches from hand harvested grapes.

### Vintage

Dry conditions throughout the winter and spring were followed by an unusually high rainfall during the summer months, which helped vine growth and yields. Summer temperatures were moderate and as a result the yields were very good and the flavours were crisp and vibrant from fruit in an excellent condition in 2016.

### Vineyard

While inspiration has been taken from organics, biodynamics and natural winemaking practices, they are not dictated to by one school of thought, these are what could be called natural wines, but Larry Cherubino likes to think of them as "post natural" wines. Believing in healthy and sustainable vineyard practices, Larry Cherubino grows all his own grapes and can account for their provenance and natural status. Whilst copper is allowed in organic viticulture, minimal copper treatments are used here. The irrigated vines were planted in 1998 in various vineyard sites, specifically chosen to suit the variety, given the aspect, microclimate and soil composition. The vines are planted to a density of 1,600 vines per hectare, with various clones having been selected, they are all grown on their own rootstocks.

### Winemaking

Laissez Faire means "let it be" and this is reflected in the hands-off approach of winemaking. As the name suggests, the grapes selected for this Field Blend were harvested at the same time and blended in the field. The fruit was gently destemmed, then the parcels were allowed to ferment naturally on their skins for a period of five days. No additives, sulphites, acids or enzymes were added during the vinification of this blend, with only minimal sulphur added at bottling.

### Tasting Note

A floral blend with an exotic yet fresh cacophony of passion fruit, rose petal and lychee. A gentle hint of oak adds texture and weight to the long finish.

### Serving Suggestion

An excellent match for Thai green curry or grilled chilli halloumi.

### Grape

Pinot Gris 45%, Gewürztraminer 25%, Pinot Blanc 17%, Sauvignon Gris 13%

### Awards

100 Best Australia Wines,  
Matthew Jukes, 2017



Winemaker:	Larry Cherubino
Region:	Western Australia
Sub region:	Western Australia
Country:	Australia
Alcohol:	12.5%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	2
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic:	No/No
Product Code:	5433616A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Screwcap