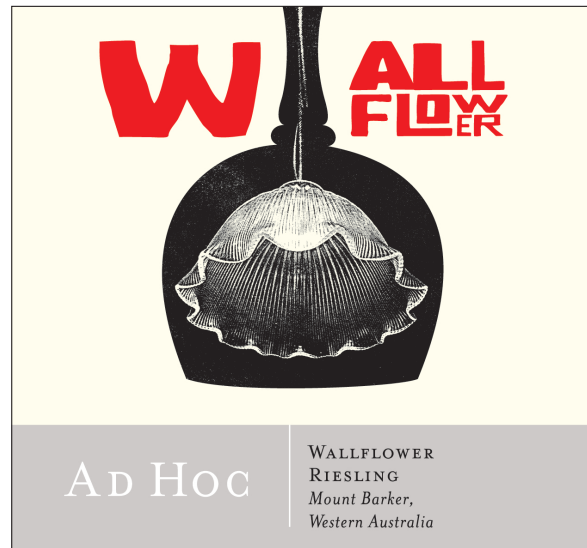




LARRY CHERUBINO



2010 WALLFLOWER
“Riesling, the shy and unassuming grape”

The Vintage: 2010 was a cool dry harvest with low to moderate yields. The resulting wines have very intense flavours and soft, gentle acidity.

The Winemaking: Fruit was harvested at night and gently de-stemmed. Only the free run portion of the juice was used for this wine. Natural yeasts combined with, long cool fermentation at 10-12°C ensured that the essence of the fruit was captured.

The Wine: Clean and limey, yet gentle and soft. Extremely approachable in its youth and the gentle floral and citrus nuances supply complexity to the soft texture and acid backbone.

Drink With: Chilli Mussels, Pan fried Snapper with lemon

Winemaker	Larry Cherubino
Vineyard	
Year Planted	1989-2001
Location	Mt Barker
Vines per Hectare	1600
Irrigation	Yes
Clone/s	Unknown
Rootstock	Own
Aspect	Northern
Soils	Sandy clay

Technical Data:

Geographical Indication	Mt Barker
Variety	Riesling 100%
Picking Date	March 9th, 2010
Sugar at Picking	10-12Be
Alcohol	12.1% v/v
pH	3.2
Total Acidity	8.7g/l
Residual Sugar	4.0g/L
Bottled	May, 2010
Cellaring Potential	5 years
