



LARRY CHERUBINO

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# CHERUBINO

## 2010 GREAT SOUTHERN RIESLING

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**The Vintage:** Cool and dry conditions leading up to harvest. Low crops and small bunches yielding wines of great intensity and texture.

**The Winemaking:** Fruit was hand harvested and whole bunch pressed. Juice was then settled for a short period. Fermentation was started using natural yeast then small amount of culture yeast was added to help finish the fermentation. Less stirring was carried out to help improve the textural characterises.

**The Wine:** Beautifully floral and delicate on the nose. Talc and little white flowers jump from the glass. Softly textured and a gentle acid structure supporting. Citrus evident, but more in the mandarin than lemon/lime mold. The delicate frame supports a wine of persistence and intensity. With a long clean finish, this wine would beautifully compliment aromatic and fragrant asian food.

**Drink With:** Prawns with ginger and lemongrass, white fish poached in coconut milk.

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<b>Winemaker:</b>	Larry Cherubino	<b>Technical Data:</b>	
<b>Vineyard:</b>		<b>Geographical Indication</b>	Mount Barker, Porongurup, Kalgan River
<b>Year Planted</b>	1987	<b>Variety</b>	Riesling 100%
<b>Location</b>	1/3 Mt Barker, 1/3 Porongurup, 1/3 Kalgan River	<b>Picking Date</b>	March 10th, 2010
<b>Vines per Hectare</b>	1600	<b>Sugar at Picking</b>	11 Be
<b>Irrigation</b>	Yes	<b>Alcohol</b>	12.1%
<b>Clone/s</b>	Various	<b>pH</b>	2.98
<b>Rootstock</b>	Own	<b>Total Acidity</b>	9.0g/l
<b>Aspect</b>	Various	<b>Residual Sugar</b>	5g/L
<b>Soils</b>	Various	<b>Bottled</b>	May 29th, 2010
		<b>Cellaring Potential</b>	15 years

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