



LARRY CHERUBINO



2007 MOUNT BARKER RIESLING

The Vintage: One of the earliest harvests on record with cool, dry conditions leading up to harvest. Record low crop of 2 tonnes to the hectare.

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 a small amount of culture yeast was added to help finish the fermentation off. Less stirring was carried out to help improve the textural characteristics.

The Wine: Wet stone and white spices are the main characteristics of this wine. There is a strong acid backbone to the wine which is balanced by some residual sugar which also provides texture and a softening effect. The flavour on the pallet is of wet stone, spice and lime zest.

Drink With: Oysters Kilpatrick

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Various	Geographical Indication	Mount Barker
Year Planted	1987	Variety	Riesling 100%
Location	Various	Picking Date	March 22nd, 2007
Vines per Hectare	1600	Sugar at Picking	11 Be
Irrigation	Yes	Alcohol	11.5%
Clone/s	Various	pH	2.98
Rootstock	Own	Total Acidity	7.0g/l
Aspect	Northern	Residual Sugar	7g/L
Soils	Various	Bottled	August 6th, 2007
		Cellaring Potential	2 years
