



LARRY CHERUBINO



2009 PORONGURUP RIESLING

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.

The Wine: Aromas of wet stone, lime and citrus blossoms. A very long palate, which is tight, focussed and spotlessly clean. The delicacy of the wine is matched with gentle power and fruit intensity. There are mineral hints and lime leaf on the textural palate.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard:		Geographical Indication	Porongurup
Year Planted	1994	Variety	Riesling 100%
Location	Various	Picking Date	March 10th, 2009
Vines per Hectare	1600	Sugar at Picking	11 Be
Irrigation	Yes	Alcohol	12.1%
Clone/s	Various	pH	2.98
Rootstock	Own	Total Acidity	9.0g/l
Aspect	Northern	Residual Sugar	0g/L
Soils	Various	Bottled	May 2009
		Cellaring Potential	15 years
