



LARRY CHERUBINO



2010 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. Lees stirring was carried out to help improve the textural characteristics.

The Wine: Classic nose of minerality and citrus blossom. Very steely and linear, this wine is all about purity and a razor sharp focus. Textural and spotlessly clean, with flavours of lime leaf and a flinty mineral character. Very intense, nervy and tightly wound. The finish is extremely long and the gentleness of the palate belies the power and fruit weight. Drink now or cellar with confidence for 10+ yrs.

Drink With: The freshest of seafood. Just shucked oysters and a squeeze of lime.

Winemaker:	Larry Cherubino	Technical Data:	
Vineyard:		Geographical Indication	Porongurup
Year Planted	1997	Variety	Riesling 100%
Location	Various	Picking Date	March 10th, 2010
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	<1g/L
Soils	Sandy Loam	Bottled	May 29th, 2010
		Cellaring Potential	20 years
