



LARRY CHERUBINO

The Yard

2008 KALGAN VINEYARD RIESLING

The Vintage: Outstanding vintages with fruit achieving maximum flavours and maturity.

The Winemaking: The parcels were picked and processed within 2 hours to ensure that the vibrancy and freshness of the fruit was retained. Free run and pressing fractions were separated. All the parcels were fermented using natural yeasts only and lees stirring was carried out until bottling. No Sulphur was used in the harvesting and winemaking process.

The Wine: Spicy and exotic fruit notes with talc and musk in the background. A long fine acid structure provides length of flavour and some sugar retention balances out the strong acid backbone.

Drink With: Poached fish, mildly spiced Thai dishes, Pork Chops

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Kalgan River	Geographical Indication	Kalgan River Riesling
Year Planted	1999	Variety	Riesling
Location	Kalgan River	Picking Date	April 18th 2008
Vines per Hectare	1800	Sugar at Picking	11-12 Baume'
Irrigation	Yes	Alcohol	12.1% v/v
Clone/s	Unknown	pH	3.0
Rootstock	own	Total Acidity	9.0g/L
Aspect	South Facing	Residual Sugar	5.0g/L
Soils	Deep Gravels over clay	Bottled	June 2008
		Cellaring Potential	10 years
