



LARRY CHERUBINO

The Yard

2010 PANNOO VINEYARD RIESLING

The Vintage: Outstanding vintage 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 or winemaking process.

The Wine: Limey and zesty with a mouth full of minerals. Focused, intense and spotlessly clean. A struck match-like character results in a smokey savouriness that gives complexity to the citrus characters. Powerful and tight with a long limey finish. A definite cellaring proposition.

Drink with: Pan fried scallops, BBQ pork belly.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Pannoo	Geographical Indication	Porongurup
Year Planted	1998	Variety	Riesling 100%
Location	Porongurup	Picking Date	March 5 2010
Vines per Hectare	1800	Sugar at Picking	12.0 Baume'
Irrigation	yes	Alcohol	12.4% v/v
Clone/s	Unknown	pH	3.1
Rootstock	Own	Total Acidity	9.2g/L
Aspect	South Facing	Residual Sugar	<1g/L
Soils	Sandy loam	Bottled	May 2010
		Cellaring Potential	15 years
