



LARRY CHERUBINO

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# The Yard

## 2009 PANNOO VINEYARD RIESLING

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**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 and winemaking process.

**The Wine:** Lime zest aromas jump out of the glass. A long, focussed and spotlessly clean palate, with lime zest and minerality. A textural mouthfeel, nervy and taut with a very long finish.

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|-------------------|------------------------|-------------------------|-----------------|
| Winemaker         | Larry Cherubino        | Technical Data:         |                 |
| Vineyard          | Pannoo                 | Geographical Indication | Porongurup      |
| Year Planted      | 1994                   | Variety                 | Riesling        |
| Location          | Porongurup             | Picking Date            | March 10th 2009 |
| Vines per Hectare | 1800                   | Sugar at Picking        | 11-12 Baume'    |
| Irrigation        | Yes                    | Alcohol                 | 12.2% v/v       |
| Clone/s           | Unknown                | pH                      | 3.1             |
| Rootstock         | Own                    | Total Acidity           | 8.0g/L          |
| Aspect            | South Facing           | Residual Sugar          | 2.0g/L          |
| Soils             | Deep Gravels over clay | Bottled                 | May 2009        |
|                   |                        | Cellaring Potential     | 10 years        |

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