



LARRY CHERUBINO



2008 MOUNT BARKER 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 off. Less stirring was carried out to help improve the textural characterises.

The Wine: Wet stone and white spices are the main characteristics of this wine. There is a strong acid backbone to the wine, which is balanced by some residual sugar. The flavour on the pallet is of wet stone, spice and lime zest.

Drink With: Oyster Kilpatrick

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Various	Geographical Indication	Mount Barker
Year Planted	1987	Variety	Riesling 100%
Location	Various	Picking Date	March 10th, 2008
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	5g/L
Soils	Various	Bottled	May 29th, 2008
		Cellaring Potential	15 years
