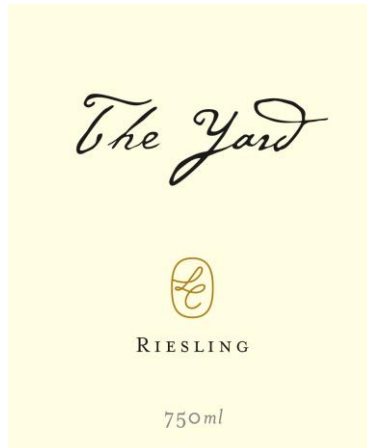




LARRY CHERUBINO



2008 The Yard Whispering Hill 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. Less 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
Vineyard	Whispering Hill
Year Planted	1997
Location	Various
Vines per Hectare	1600
Irrigation	Yes
Clone/s	Various
Rootstock	Own
Aspect	Northern
Soils	Sandy Loam

Technical Data:

Geographical Indication	Mt Barker
Variety	Riesling 100%
Picking Date	March 10 th , 2010
Sugar at Picking	11.0 Baume'
Alcohol	12.1% v/v
pH	2.98
Total Acidity	9.0g/L
Residual Sugar	< 1g/L
Bottled	May 29 th , 2010
Cellaring Potential	20 years
