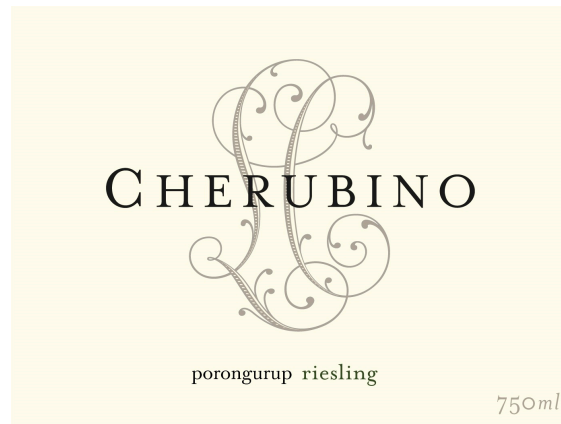




LARRY CHERUBINO WINES



2012 Porongurup Riesling

Western Australia

The vintage: 2012 conditions prevailed across the lower south west of the Great Southern, with the winter rainfall well below average, also with winds and November rains disrupting flowering - a much lower yield was seen. Warm January with mild and dry conditions saw fruit that ripened excellently through March, smaller volumes but very high quality white wine grapes in the region.

The winemaking: The fruit was harvested at night and grapes used were gently de-stemmed. The juice was then free run and this amount of the fruit was used for this wine. Natural yeasts, combined with a nice long, cool fermentation, in the Great Southern, - between 10-12°C ensured that the essence of the fruit was captured at its best. The fruit had lees contact until September of this year, then bottled.

The wine: Very clean, delicate aromas of lime skin and pear. The minerality of the wine shines though, balanced with a light poached citrus spice. A little oak used in the winemaking will guide this wine into exhibiting a more pronounced nuttyness with age. Fine, light acidity allows the fruit to develop on your palate - perfect with any foods.

Drink with: Baked ricotta with dried fruit & honey compote.

Vineyard:	Kalgan River	Technical Data	
Year Planted:	1998	Geographical Indication:	Porongurup, WA
Location:	Porongurup, WA	Variety:	Riesling
Vines per Hectare:	1600	Picking Date:	February 2012
Irrigation:	Yes	Alcohol:	11.5 %
Clone/s:	Various	pH:	2.97
Rootstock:	Unknown	Total Acidity:	7.80 g/L
Aspect:	Northern	Residual Sugar:	0g/L
Soils:	Lateritic	Bottling Date:	July 2012
		Cellaring Potential:	10 years
