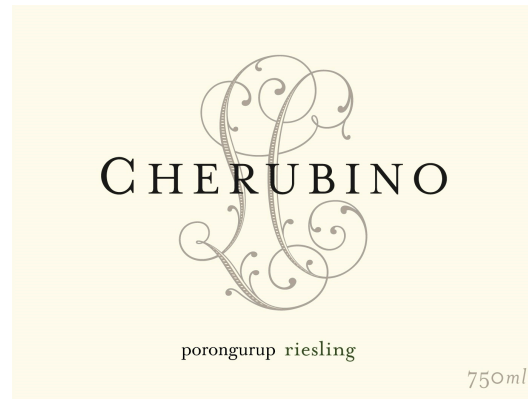




LARRY CHERUBINO WINES



## 2013 Porongurup Riesling

*Western Australia*

**The vintage:** The Great Southern received a below average Winter rainfall, resulting lower yields than in the previous vintage. A warmer January-February saw mild and dry conditions, allowing the fruit ripen excellently through to late March.

**The winemaking:** The fruit was hand-harvested at night and grapes were gently de-stemmed. The free-run juice was fermented using natural yeasts, followed by a nice long, cool fermentation between 10-12°C thus ensuring the essence of the fruit was captured.

**The wine:** This is a deeply concentrated Riesling, with ample texture and weight. The nose shows talc, lemon and lime rind and bath-salt undertones. The acid is long, firm and provides additional line support to the wine.

**Drink with:** Tuna Carpaccio with sesame-lime dressing.

<b>Vineyard:</b>	Various	<b>Technical Data</b>	
<b>Year Planted:</b>	1998	<b>Geographical Indication:</b>	Porongurup, WA
<b>Location:</b>	Porongurup, WA	<b>Variety:</b>	Riesling
<b>Vines per Hectare:</b>	1600	<b>Picking Date:</b>	March
<b>Irrigation:</b>	Yes	<b>Alcohol:</b>	12.0 %
<b>Clone/s:</b>	Various	<b>pH:</b>	2.97
<b>Rootstock:</b>	Unknown	<b>Total Acidity:</b>	6.91 g/L
<b>Aspect:</b>	Northern	<b>Residual Sugar:</b>	0.0 g/L
<b>Soils:</b>	Lateritic	<b>Bottling Date:</b>	August 2013
		<b>Cellaring Potential:</b>	15 years