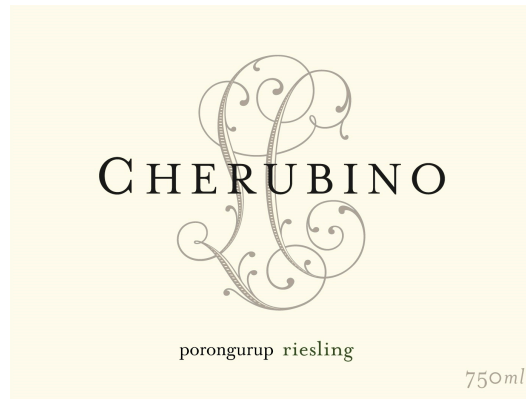




LARRY CHERUBINO WINES



2014 Porongurup Riesling

Western Australia

The vintage: The Great Southern had an outstanding above average rainfall through the Winter and Spring months. Spring's exceptional conditions allowed the gentle warming and for fruit set. Continuing on with dry and warm days through to April provided excellent quality with incredibly fresh and vibrant wine from the region.

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 great intensity and length. The nose delivering an array of lime, mineral and lemon with bath-salt undertones. The acid is long, firm, with ample texture and weight providing for a balanced palate to finish.

Drink with: Grilled Fremantle Sardines with spiked citrus and chilli slaw.

Vineyard:	Various	Technical Data	
Year Planted:	1998	Geographical Indication:	Porongurup, WA
Location:	Porongurup, WA	Variety:	Riesling
Vines per Hectare:	1600	Picking Date:	April 2014
Irrigation:	Yes	Alcohol:	11.5 %
Clone/s:	Various	pH:	2.89
Rootstock:	Unknown	Total Acidity:	7.81 g/L
Aspect:	Northern	Residual Sugar:	0.48 g/L
Soils:	Lateritic	Bottling Date:	August 2014
		Cellaring Potential:	10-15 years