



LARRY CHERUBINO



2011 GREAT SOUTHERN RIESLING

The Winemaking: Fruit was harvested at night and gently de-stemmed. Only the free run portion of the juice was used for this wine. Natural yeasts combined with, long cool fermentation at 10-12°C.

The Wine: Aromas of white pepper, citrus blossom, lime, wet pebble and kaffir lime. The aromas follow through onto the palate, which is finely textured with a long, persistent acidity.

Drink With: Beef Carpaccio and Green Bean Salad.

Vineyard:

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|-------------------|-------------------|
| Year Planted | 1989-2000 |
| Location | Great Southern |
| Vines per Hectare | 1300-1600 |
| Irrigation | Dry and irrigated |
| Clone/s | Various |
| Aspect | Various |
| Soils | Various |

Technical Data:

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|-------------------------|------------------------------------|
| Geographical Indication | Great Southern |
| Variety | Riesling |
| Picking Date | February 28th & 3rd March, 2011 |
| Alcohol | 12.3% |
| pH | 2.83 |
| Total Acidity | 7.57g/L |
| Residual Sugar | 2.0g/L |
| Bottled | June 2011 |
| Cellaring Potential | 10 years |
