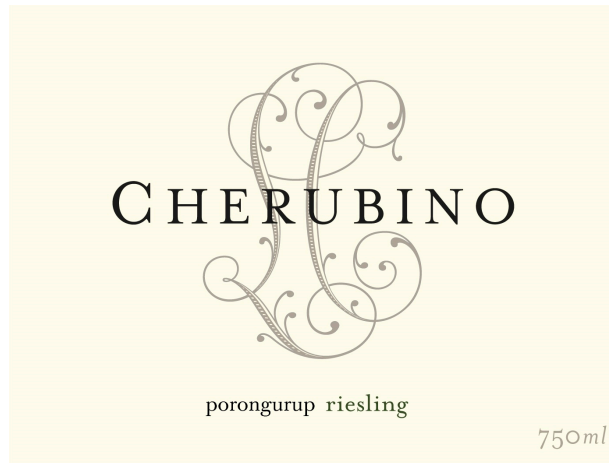




LARRY CHERUBINO WINES

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## 2011 PORONGURUP RIESLING

*Western Australia*

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**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 ensured that the essence of the fruit was captured.

**The Wine:** Aromas of lime leaf, wet stone and white pepper. A long, fine palate with persistent flavours and a refreshing acid finish.

**Drink With:** French onion soup, zucchini fritters.

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<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, 2011
<b>Irrigation</b>	Yes	<b>Alcohol</b>	12.1%
<b>Clone/s</b>	Various	<b>pH</b>	2.83
<b>Rootstock</b>	None	<b>Total Acidity</b>	7.84g/l
<b>Aspect</b>	Northern	<b>Residual Sugar</b>	0g/L
<b>Soils</b>	Lateritic	<b>Bottled</b>	June, 2011
		<b>Cellaring Potential</b>	10 years

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