



LARRY CHERUBINO



2008 ACACIA VINEYARD RIESLING

The Vintage: Outstanding vintage with fruit achieving maximum flavours and maturity.

The Winemaking: The parcels were picked and processed within 2 hours to ensure that the vibrancy and freshness of the fruit was retained. Free run and pressing fractions were separated. All the parcels were fermented using natural yeasts only and lees stirring was carried out until bottling. No Sulphur was used in the harvesting winemaking process.

The Wine: This wine has the typical characteristic of Frankland River Riesling of spice, wet stone, granite dust with underlying quince and citrus blossom. The retention of some residual sugar has helped to achieve softness and texture and balance the long steely acid.

Drink With: Poached fish, mildly spiced Thai dishes, Pork Belly.

Winemaker	Larry Cherubino	Technical Data:	
Vineyard	Acacia	Geographical Indication	Frankland River
Year Planted	1998	Variety	Riesling
Location	Frankland River	Picking Date	February 28th 2008
Vines per Hectare	1800	Sugar at Picking	11-12 Baume'
Irrigation	yes	Alcohol	12.2% v/v
Clone/s	Unknown	pH	3.1
Rootstock	Own	Total Acidity	8.0g/L
Aspect	South Facing	Residual Sugar	5.0g/L
Soils	Deep Gravels over clay	Bottled	June 2008
		Cellaring Potential	5 years
