



LARRY CHERUBINO



2010 BIMBIMBI 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 or winemaking process.

The Wine: Mandarins and sherbet on the nose. Very pretty with characters of talc and rose petal. The gentle residual sugar gives complexity and softness to the fine acidity. A perfect foil for food with spice or heat. The delicate balance of acidity and sweetness lingers through to the long finish.

Drink with: Asian inspired seafood dishes with chilli and spice.

Winemaker	Larry Cherubino
Vineyard	Bimbimbi
Year Planted	1992
Location	Porongurup
Vines per Hectare	1800
Irrigation	yes
Clone/s	Unknown
Rootstock	Own
Aspect	South Facing
Soils	Sandy loam over clay

Technical Data:

Geographical Indication	Porongurup
Variety	Riesling 100%
Picking Date	March 5 2010
Sugar at Picking	10.5 Baume'
Alcohol	9% v/v
pH	3.1
Total Acidity	9.0g/L
Residual Sugar	15.0g/L
Bottled	May 2010
Cellaring Potential	8 years
