



LARRY CHERUBINO WINES

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## 2013 Great Southern Riesling

*Western Australia*

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**The Vintage:** 2013 conditions across the lower south west of the Great Southern, with the winter rainfall well below average, also with winds and November rains disrupting flowering - a much lower yield was seen. Warm January with mild and dry conditions saw fruit that ripened excellently through March, smaller volumes but very high quality white wine grapes in the region.

**The Winemaking:** Cool and dry conditions leading up to harvest. Low crops and small bunches yielding wines of great intensity and texture. The fruit was harvested at night and gently de-stemmed, the greatest care was taken to sort the best berries for this wine. Natural yeasts combined with, long cool fermentation at 10-12°C.

**The Wine:** Light perfume of lime, citrus notes and orange blossom dominate the bouquet. With crisp acidity, from a young fresh wine, light mineral nuances to full-on layers of ripe citrus and juniper. Complex and fruity with excellent line and length.

**Drink With:** Freshly shucked Rottnest Island Oysters

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<b>Vineyard:</b>	Various	<b>Technical Data</b>	
<b>Year Planted:</b>	1989	<b>Geographical Indication:</b>	Great Southern, WA
<b>Location:</b>	Great Southern, WA	<b>Variety:</b>	Riesling
<b>Vines per Hectare:</b>	1300-1600	<b>Picking Date:</b>	March 2013
<b>Irrigation:</b>	Dry & irrigated	<b>Alcohol:</b>	12.0 %
<b>Clone/s:</b>	Own	<b>pH:</b>	2.89
<b>Rootstock:</b>	Unknown	<b>Total Acidity:</b>	7.68 g/L
<b>Aspect:</b>	Northern	<b>Residual Sugar:</b>	1.5 g/L
<b>Soils:</b>	Lateritic, gravel and sandy loams from granite	<b>Bottling Date:</b>	June 2013
		<b>Cellaring Potential:</b>	15 years

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