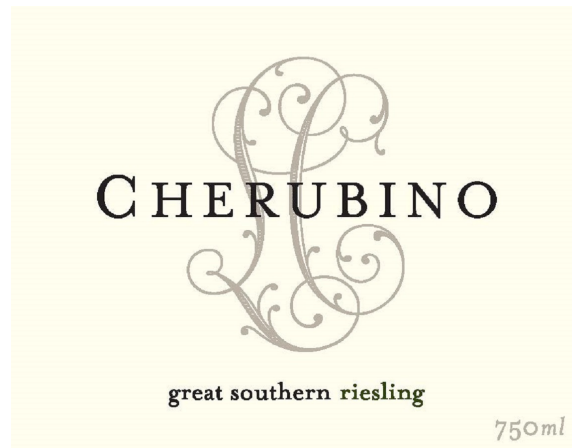




LARRY CHERUBINO



2010 GREAT SOUTHERN RIESLING

The Vintage: Cool and dry conditions leading up to harvest. Low crops and small bunches yielding wines of great intensity and texture.

The Winemaking: Fruit was hand harvested and whole bunch pressed. Juice was then settled for a short period. Fermentation was started using natural yeast then small amount of culture yeast was added to help finish the fermentation. Less stirring was carried out to help improve the textural characterises.

The Wine: Beautifully floral and delicate on the nose. Talc and little white flowers jump from the glass. Softly textured and a gentle acid structure supporting. Citrus evident, but more in the mandarin than lemon/lime mold. The delicate frame supports a wine of persistence and intensity. With a long clean finish, this wine would beautifully compliment aromatic and fragrant asian food.

Drink With: Prawns with ginger and lemongrass, white fish poached in coconut milk.

Winemaker:	Larry Cherubino	Technical Data:	
Vineyard:		Geographical Indication	Mount Barker, Porongurup, Kalgan River
Year Planted	1987	Variety	Riesling 100%
Location	1/3 Mt Barker, 1/3 Porongurup, 1/3 Kalgan River	Picking Date	March 10th, 2010
Vines per Hectare	1600	Sugar at Picking	11 Be
Irrigation	Yes	Alcohol	12.1%
Clone/s	Various	pH	2.98
Rootstock	Own	Total Acidity	9.0g/l
Aspect	Various	Residual Sugar	5g/L
Soils	Various	Bottled	May 29th, 2010
		Cellaring Potential	15 years