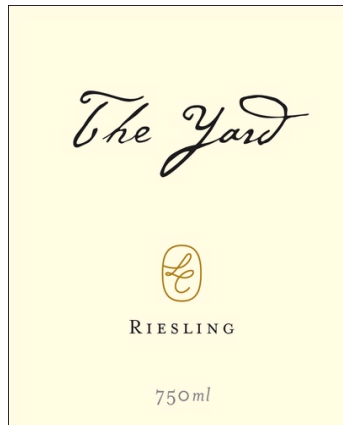




LARRY CHERUBINO WINES



2012 Riversdale Vineyard Riesling

Frankland River, Western Australia

The vintage: 2012 was also a reasonably dry harvest with medium yields. Similar to 2011, although this year produced more fruit.

The winemaking: Harvested at night, then gently de-stemming the grapes by hand ensures only the very best fruit is chosen for this wine. Only the free run portion of the juice was used for this wine. All natural yeasts combined with long, cool fermentation at 10-12 degrees - ensured that the essence of the fruit was captured.

The wine: The gentle bouquet of pristine lime, apple blossom and honeysuckle aromatics floats up from your glass. A grapefruit citrus tang and guava, overlaid with white pepper and wet stone ensures a soft, chalky minimalism. The palate of mellow citrus and a long, clean acid warrants the longevity of this wine.

Drink with: Braised Pork cheek & rabbit terrine, toasted baguette.

Vineyard:	Riversdale Vineyard	Technical Data	
Year Planted:	1999	Geographical Indication:	Frankland River, WA
Location:	Frankland River, WA	Variety:	Riesling
Vines per Hectare:	1600	Picking Date:	February 28th 2012
Irrigation:	Yes	Alcohol:	11.4 %
Clone/s:	Unknown	pH:	2.82
Rootstock:	Own	Total Acidity:	7.06 g/L
Aspect:	South Eastern	Residual Sugar:	0.0 g/L
Soils:	Red Loam/laterite	Bottling Date:	July 2012
		Cellaring Potential:	5+ years