



LARRY CHERUBINO

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## 2011 RIVERSDALE VINEYARD RIESLING

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**The Vintage:** 2011 was a very dry harvest with low yields.

**The Winemaking:** Fruit was harvested at night and gently de-stemmed. Only the free run portion of the juice was used for this wine. Natural yeasts combined with long, cool fermentation at 10-12°C ensured that the essence of the fruit was captured.

**The Wine:** Bouquet of honeysuckle, grapefruit and guava, overlaid with white pepper and wet stone. A gentle minerality on the palate coupled with mellow citrus and a long, clean acid with a dry finish.

**Drink With:** Caramelised pork belly, shaved fennel and white anchovies.

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Vineyard	Riversdale	Technical Data:	
Year Planted	1996	Geographical Indication	Frankland River
Location	Frankland River	Variety	Riesling
Vines per Hectare	1600	Picking Date	February 27th, 2011
Irrigation	yes	Sugar at picking	12.20Be
Clone/s	Unknown	Alcohol	12.5% v/v
Rootstock	Own	pH	2.83
Aspect	South Eastern	Total Acidity	7.54g/L
Soils	Red Loam/Laterite	Residual Sugar	2.5g/L
		Bottled	June 2011
		Cellaring Potential	15 years

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