

Ripe citrus. Fine high tensile acidity.

Larry Cherubino

Finisterre: [Ends of the Earth] - Our constant pursuit of quality finds us among the great viticultural regions of Australia, each offering a unique combination of earth and climate, allowing vines to flourish and produce fruit with great balance. Hand harvesting, fruit sorting and intuitive winemaking delivers wines with clarity, purity, great texture and flavour expression.

CULTIVATION

REGION: Porongurup, Great Southern, Western Australia

LOCATION: Porongurup
VINEYARD: Various
AVERAGE VINE AGE: 25 years
PRUNING: VSP

GEOLOGY: Weathered granite

VINIFICATION

WINEMAKER: Larry Cherubino

HARVEST: Night harvested by hand in late February and early March 2014

VARIETAL: 100% Riesling

WINEMAKING: Free-run juice, long cool ferment in stainless steel

YEASTS: Various OAK: Nil

BOTTLED: July 3rd 2014

STATISTICS

ALCOHOL: 11.0% RESIDUAL SUGAR: Dry
PH: 2.95 CELLARING: 10 years
TOTAL ACIDITY: 7.41 g/l PRODUCTION: 5,454 bottles



