



CHERUBINO

# Laissez Faire Riesling 2023

## 6x75cl

### Winemaking

The fruit was hand-picked and the whole bunch pressed. The juice was settled without the addition of enzymes, sulphur or acid. Once settled, it fermented naturally at low temperatures for six weeks.

### Food match

Grilled and Roasted White Meats

Asian fish salad

### Grapes

100% Riesling

### Region/Appellation

Great Southern, WA

### Alcohol by volume

13.00%

### Residual Sugar

2 g/l

### pH

2.91

### Total Acidity

7.95 g/l

### Tasting Guide



### Tasting note printed

03/07/2024

