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grapevines

Yannakoudis Nursery

SUPPLIERS OF CERTIFIED VINES
HOT WATER TREATED ROOTSTOCKS

2005 - 2006

VARIETY	ROOTSTOCK	CLONES
Chardonnay	Ramsey	V1, V5, 95, 76, SAVII 05
Chardonnay	Paulsen	V1, V5, 95, 76
Shiraz	Paulsen	1654, R6WV28, SAVII 19
Shiraz	101-14	1654, R6WV28
Shiraz	Richter 110	SAVII 19
Merlot	Paulsen	Q45-14, SAVII02
Saperavi	Richter 110	I11V10
Primitavo	Richter 110	SAVII 01
Lagrein	Richter 110	H9V7
Fiano	Richter 110	SAVII 01

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