

MOUNT HORROCKS



Mount Horrocks, 'Watervale' Clare Valley Riesling 2016

PRODUCER

Mount Horrocks Wines is run by proprietor/winemaker Stephanie Toole. Stephanie restricts production to approximately 3,500 cases per annum in order to achieve her aims of quality and single vineyard expression. Stephanie describes her wines as 'essentially hand made food wines with an emphasis on structure as well as generous fruit flavours'. All grapes are 100% estate grown from three separate vineyard sites totalling nearly 10 hectares which, in 2014, were 'A grade certified' by Australian Certified Organic (ACO). Her persistence with classic, no-compromise winemaking and a fully integrated organic approach to growing and making sets Mount Horrocks wines apart from the mainstream.

VINEYARDS

The low yielding Watervale vineyards have a southerly facing aspect and soils are a mixture of red loam, loamy/clay. The fruit comes from a single, unirrigated, hand pruned vineyard. These Riesling vines were originally two wire trained (the majority of Clare Valley producers still use the traditional two wire training system). Stephanie however chose to change the training system so that the canopies are now trained upwards, with foliage wires and vertical shoot positioning.

VINTAGE

A warmer than average December was followed by normal temperatures, but a dry January. February began cool, with some much-needed rain before a string of warm, sunny days and cool nights, making for ideal harvest conditions. 2016 looks to be the most exciting vintage in a decade.

VINIFICATION

The grapes were hand picked in the cool of the morning, cool crushed and de-stemmed and only the free run juice was used. The must was fermented by neutral yeasts in stainless steel tanks and fermented to dryness. No malolactic fermentation occurred to allow the pure expression of the variety and single vineyard site to shine through. The wine was bottled without fining.

TASTING NOTES

An outstanding limited release Riesling. Pale and bright, it is super-fragrant; floral aromatics leap from the glass. Crunchy crisp lemon-lime juiciness, with steely, slatey mineral tones and a long line of acidity. It's pristine, pretty, delicate and rounded, yet with the strength and structure to age for years to come. Stunning!

PRESS AND AWARDS

PRESS

96 points, Winefront.com.au, Campbell Mattinson, 12 Sep 16

I've seen some high praise of the 2016 Clare Valley riesling vintage but in general, from my own tastings, it's seemed like the normal, regular, good quality vintage but nothing to really shout about. Certainly there are a lot of rieslings from the 2016 season that are their usual selves, nothing more, nothing less. But this Mount Horrocks riesling from the Watervale sub-district has me wondering whether there's a bit more to the praise than I'd previously thought. This is a stunning riesling. So dry,



VINTAGE INFORMATION

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| Vintage | 2016 |
| Region | Clare Valley, South Australia |
| Grape Varieties | 100% Riesling |
| Winemaker | Stephanie Toole |
| Features | Certified Organic, Sustainable, Vegan, Vegetarian |
| Closure | Screwcap |
| ABV | 12.7% |
| Residual Sugar | 2.3g/L |
| Acidity | 7.2g/L |
| Wine pH | 2.9 |
| Bottle Sizes | 75cl |

so slatey, so well fruited, so charming and so long. It's Clare to its back teeth. Lemon-lime, florals, spice and that characteristic bath salts character. The purity and the sheer deliciousness of the citrus flavours on offer here deserve a mention in the dictionary beside the word: gorgeous.