

MOUNT HORROCKS



2018 CORDON CUT RIESLING

BACKGROUND

Mount Horrocks Wines is operated by proprietor/winemaker Stephanie Toole, who restricts production to approximately 3,500 cases per annum in order to achieve her aims of quality and single vineyard expression.

Stephanie carefully crafts her wines, which she describes as “essentially hand made food wines with emphasis on structure as well as generous fruit flavours”.

Double Trophy Winner 2012 Decanter World Wine Awards and 2012 IWC Awards for Best Australian Dessert Wine.

VINEYARDS

Hand picked from estate grown Mount Horrocks single vineyard in Auburn, Clare Valley. Certified Australian Organic (ACO) from 2014.

VINIFICATION

‘Cordon Cut’ refers to a unique, risky process which involves cutting the canes when the grapes are ripe, allowing the remaining fruit to concentrate and raisin naturally on the vine. This results in intense flavour and richness.

TASTING NOTES

Bright pale white gold. Concentrated lemon-lime with vanilla spice.

This wine is easy to pick – so distinctive is the Mount Horrocks Cordon Cut style – and this is an outstanding vintage. It is at once delicate yet intense, floral, lemon curd, juicy ripe lime and caramel syrup over a vibrant mineral acidity that ensures it finishes bright, fresh and clean. And oh so more-ish. Another decade-plus potential wine.

