

# MOUNT HORROCKS



## 2019 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

Pale white gold.

Effusively fragrant floral and ripe citrus tones. The very definition of perfumed.

A very elegant release of Cordon Cut: delicate, yet intense and with incredible length of flavour. Juicy ripe lemons and limes with vibrant acidity balancing the sugar intensity. Long on flavour, the refreshing acid structure rounding out what is a terrific release that will continue to build further with time in bottle. Minimum ten year cellaring potential.

