

MOUNT HORROCKS



2017 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.

Pretty floral, spice and lime juice aromatics, with an appealing touch of fresh vanilla bean.

Combines the intensity of flavor of the naturally raisined fruit with crisp acidity and minerality to deliver a delicious, refreshing sweet white that doesn't cloy – it is vibrant, juicy and is so appealing.

Will age for 10 plus years.

