

`Cordon Cut` Clare Valley Riesling 2017

Clare Valley, South Australia, Australia



Grape Varieties	100% Riesling
Winemaker	Stephanie Toole
Closure	Screwcap
ABV	11.5%
Residual Sugar	185g/L
Acidity	8.9g/L
Wine pH	3.28
Bottle Sizes	37.5cl
Notes	Sustainable, Vegetarian, Vegan

PRODUCER

Mount Horrocks Wines, in Clare Valley, is owned by winemaker Stephanie Toole, who purchased the estate in 1993 after a career selling fine wines in Perth. By April 1998, she had renovated the historic Auburn Railway station as her cellar door and by 2000 she had acquired land in Watervale to plant her own vineyards. The grape varieties are carefully matched to each site's soil and microclimate. These include the 'Cordon Cut' vineyard, close to the cellar door, which has been planted only with Riesling. The 'Alexander' vineyard at Watervale is planted with just Shiraz, while the 'Watervale' vineyard boasts Riesling, Semillon, Nero d'Avola and Cabernet Sauvignon. Mount Horrocks is certified organic and biodynamic. Meticulous vineyard management and nocompromise winemaking sets Mount Horrocks Wines apart from the status quo. To quote James Halliday's 2023 Wine Companion, "Stephanie Toole has never deviated from the pursuit of excellence in the vineyard and winery. The attention to detail and refusal to cut corners are obvious in all her wines."

VINEYARDS

The grapes were hand picked from the Mount Horrocks 'Cordon Cut' vineyard in Auburn, Clare Valley. In the winery, the bunches were gently handled under conditions that ensured the varietal and site-specific flavours in the resultant wine were retained.

VINTAGE

2017 harvest was later than in previous years, after a cool and slightly wetter summer and growing period. Fruit was in pristine condition at harvest.

VINIFICATION

'Cordon Cut' refers to a unique 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. Stephanie's experience came into play once again, as the fermentation of fruit in five separate fermentation vats was halted when she determined the flavour to be right. Considerable residual sugar remained, with 185 grams per litre.

TASTING NOTES

This wine is bright pale gold with floral and citrus Riesling aromas, intense and spicy. Delicious light lemon curd and vanilla notes, distinctive sweet lime and pear juice, at once delicate and intense, sensual on the tongue, long and fine with beautiful balance.