

Mount Horrocks,
`Watervale` Clare Valley Riesling 2022
Clare Valley, South Australia, Australia



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 no-compromise 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 fruit comes from a single, unirrigated, hand-pruned vineyard in Watervale. The 2.2 hectare, low-yielding vineyard has a north-facing aspect and lies at 460 metres above sea level. The soils are a mixture of red loam over limestone. The 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

2022 yielded an exquisite expression of Watervale Riesling. After plentiful rains in the winter and a cool summer, grapes were hand harvested in pristine condition on the 12th March.

VINIFICATION

The grapes were hand picked in the cool of the morning, cool crushed and destemmed with only the free run juice 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

Youthful lime green that will develop in time. Delicate spring florals and lime leaf. Crunchy green apple and crisp, vibrant and distinctive lemon-lime citrus flavours create a juicy and tangy mouthfeel. This wine is almost ethereally light and elegant; its minerality smooths along the palate to a long, pleasing close. Impressively delicious and worthy of at least a few years cellaring, if not more than a decade.

Grape Varieties	100% Riesling
Winemaker	Stephanie Toole
Closure	Screwcap
ABV	13%
Residual Sugar	3.2g/L
Acidity	7.5g/L
Wine pH	3.04
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, Vegetarian, Vegan