

Mount Horrocks,
Clare Valley Nero d'Avola 2021
Clare Valley, South Australia, Australia



Grape Varieties	100% Nero d'Avola
Winemaker	Stephanie Toole
Closure	Screwcap
ABV	14%
Residual Sugar	1.2g/L
Acidity	7.09g/L
Wine pH	3.4
Bottle Sizes	75cl
Notes	Certified Biodynamic, Certified Organic, 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 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

Stephanie planted her Watervale vineyard to Nero d'Avola in 2008 after falling in love with the variety on a holiday to Sicily. The vineyard is northerly facing, soils are red clay over limestone and the low-yielding vines are trained to vertical shoot position.

VINTAGE

2021 was Horrocks' first certified biodynamic vintage and it was an excellent vintage in the Clare Valley. Summer was cool, which promoted a slow, gentle ripening. The quality of the fruit was excellent and yields were slightly lower than average due to a lack of water.

VINIFICATION

The hand-picked fruit was crushed, destemmed and cold soaked before fermentation took place on skins in an open fermenter to improve the structure of the wine. Malolactic conversion took place in stainless steel tanks. It was then racked into barriques and matured for 12 months in French oak, 20% of which was new.

TASTING NOTES

Bright red with lifted, generous aromas of red berry fruit and floral notes. The palate is bursting with cherry and other red berries, lively spice and a crisp, tangy edge. So fresh and zippy, with typical 'Italian' minerality, gentle but firm tannins and long-lasting fruitiness on the palate.