

Mount Horrocks,
`Alexander Vineyard` Watervale Shiraz 2021
Clare Valley, South Australia, Australia

MOUNT HORROCKS



Grape Varieties	100% Shiraz
Winemaker	Stephanie Toole
Closure	Screwcap
ABV	14%
Residual Sugar	1.2g/L
Acidity	6.4g/L
Wine pH	3.46
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

Strikingly beautiful and isolated, the Alexander Vineyard is located at the extreme north-eastern corner of the Watervale sub-region of the Clare Valley. Planted in 2002 at an elevation of 450 metres, it is exclusively the source of shiraz grapes for the Alexander Vineyard Shiraz.

VINTAGE

The 2021 vintage began with very good winter rains, enabling soil reserves to be sufficiently built up ahead of summer. The growing season was very cool, resulting in low yields but great quality. The resulting harvest was hand picked, showing excellent natural acidity and ripeness.

VINIFICATION

20% of the grapes were kept as whole bunches and crushed by foot in open fermenters. This portion is pressed, lees settled and run straight into French burgundy barrels for maturation. The remaining 80% underwent fermentation in French oak barriques, of which 40% were new, and the remainder one to two years old. The final blend was assembled and bottled without fining.

TASTING NOTES

This Shiraz is vibrant in colour with aromas of cherry, blackberry and cassis, all complemented by hints of toasted spice and tobacco leaf. On the palate the wine is deep and succulent with earthy tannins, balanced acidity and a long flavourful finish.