

Mount Horrocks,  
**Clare Valley Cabernet Sauvignon 2022**  
Clare Valley, South Australia, Australia

MOUNT HORROCKS



Grape Varieties	<b>100% Cabernet Sauvignon</b>
Winemaker	<b>Stephanie Toole</b>
Closure	<b>Screwcap</b>
ABV	<b>14.2%</b>
Residual Sugar	<b>2.1g/L</b>
Wine pH	<b>3.42</b>
Notes	<b>Certified Biodynamic, Certified Organic, Vegetarian, Vegan</b>

## 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 Cabernet Sauvignon is picked by hand from Mount Horrocks' single vineyard in the cooler Watervale sub-region of the Clare Valley. The fruit is grown organically from low-yielding vines with VSP trellising. The vines are hand pruned and undergo both shoot and fruit thinning.

## VINTAGE

The 2022 vintage began with a dry, cool autumn, leading to a wet winter that allowed great soil moisture throughout the vintage. Spring followed a similar, cool and wet pattern, slightly delaying budburst but ensuring a strong fruit set despite a few frosty nights. The cool summer created the perfect conditions for slow ripening, and grapes developed a vibrant natural acidity and rich varietal flavours.

## VINIFICATION

Hand-picked from Stephanie's low yielding vineyard, the grapes were fermented in open top fermenters. The ferment was gently plunged several times a day. A gentle pressing followed fermentation before the wine then spent 18 months ageing in French oak barriques, of which 36% were new.

## TASTING NOTES

The wine has a great depth of colour. Classic Cabernet aromas of blackcurrant, herb, and spiced cherry with a hint of chocolate. A wine of great concentration, with fine-grained supple tannins, lovely oak integration and tremendous length of flavour. The wine is composed and elegant on the finish.