

Mount Horrocks,
`Watervale` Clare Valley Riesling 2024
Clare Valley, South Australia, Australia

MOUNT HORROCKS



Grape Varieties	100% Riesling
Winemaker	Stephanie Toole
Closure	Screwcap
ABV	12.2%
Residual Sugar	1.5g/L
Acidity	7.4g/L
Wine pH	3.07
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

The fruit comes from a single, unirrigated, hand-pruned vineyard in the northeastern corner of Watervale. The 2.2 hectare, low-yielding vineyard has a north-facing aspect and sits at an elevation of 460 metres. 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

The 2024 vintage will be remembered as a very cool year. The winter months came with plenty of rain which allowed the soils to build up reserves for the warm summer. The harvest conditions were perfect and the resulting fruit was of excellent quality.

VINIFICATION

The grapes were hand picked in the cool of the morning, gently 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 any additions or fining.

TASTING NOTES

Youthful lime green that will develop in time. The nose displays delicate spring florals and lime leaf. On the palate, crunchy green apple and crisp, vibrant and distinctive lemon-lime citrus flavours create a juicy and tangy mouthfeel. This wine is beautifully light and elegant yet is capable of at least a few years' cellaring, if not more than a decade.