

Mount Horrocks,  
`Cordon Cut` Clare Valley Riesling 2024  
Clare Valley, South Australia, Australia

MOUNT HORROCKS



Grape Varieties	<b>100% Riesling</b>
Winemaker	<b>Stephanie Toole</b>
Closure	<b>Screwcap</b>
ABV	<b>11.6%</b>
Residual Sugar	<b>138.3g/L</b>
Acidity	<b>7.8g/L</b>
Wine pH	<b>3.08</b>
Bottle Sizes	<b>37.5cl</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 Mount Horrocks Cordon Cut Vineyard is located at Auburn, close to the Mount Horrocks Cellar Door (formerly the Auburn Railway Station) and is planted to Riesling. Sitting at an elevation of 340 metres, relatively low in the Clare Valley, it is a warmer site and ideal for producing this richer, more concentrated style of wine.

## VINTAGE

The 2024 vintage began with plentiful rains throughout the winter months. The summer months that followed were cool, resulting in fruit that was harvested in pristine condition.

## VINIFICATION

'Cordon Cut' refers to a complex, highly risky process requiring both skill and experience, which involves cutting the vine canes when the grapes are ripe, allowing the remaining fruit to concentrate and raisin naturally on the vine. This results in intense flavour and richness. The decision to pick is made by Stephanie, and is based on the appearance and taste of the fruit, and her intimate knowledge of the process.

## TASTING NOTES

In the glass, bright, light gold. The delicate aromatics belie a vibrant, honeyed and intense version of Cordon Cut. Ripe, juicy citrus fruits, kumquat, mandarin and vanilla spice abound, a luscious richness balanced by refreshing acidity. Crisp and long on the finish.