



## 2020 CORDON CUT RIESLING

### BACKGROUND

Mount Horrocks Wines is operated by proprietor/winemaker Stephanie Toole, who restricts production to approximately 3,500 cases per annum in order to achieve her aims of quality and single vineyard expression.

Stephanie carefully crafts her wines, which she describes as "essentially hand made food wines with emphasis on structure as well as generous fruit flavours".

**Double Trophy Winner 2012 Decanter World Wine Awards and 2012 IWC Awards for Best Australian Dessert Wine.**

### VINEYARDS

Hand picked from estate grown Mount Horrocks single vineyard in Auburn, Clare Valley. Certified Australian Organic (ACO) from 2014.

### VINIFICATION

'Cordon Cut' refers to a unique, risky process which involves cutting the 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.

### TASTING NOTES

Bright light gold.

Subdued aromatics belie a vibrant, honeyed, more intense version of Cordon Cut. Ripe, juicy citrus fruits, cumquat and mandarin, vanillin spice wrapped in a luscious richness rounded by astute refreshing acidity. Crisp, long on flavour, pleasing to finish. Age eight to ten years.

