

## RECENT RAVE REVIEWS

### 2008 MOUNT HORROCKS WATERVALE RIESLING

"In a recent masked tasting, Stephanie Toole's Mount Horrocks (2008 Riesling) impressed for its pure, fine, lime-like varietal flavours. This is an exciting wine with long-term cellaring potential as well as drink now appeal."

**Chris Shanahan,**  
Canberra Times,  
5<sup>th</sup> October 2008

★★★★★ **STEPHANIE** Toole's Mount Horrocks rieslings are among the Clare Valley's greats. The '08 has wonderful varietal purity in an aroma of lime and floral scents with hints of peach and green pineapple. The palate has good flesh with excellent balance and length. Delicious now, but it should age well mid-term. Ageing? Drink over four years. Food ideas: Crumbed whiting fillets; prawn tempura."

**Ralph Kyte-Powell,**  
The Age Epicure Magazine,  
26<sup>th</sup> May 2009

"92 Points ★★★★★ Fragrant, floral and yeasty/estery in its youth, this has lime-juice intensity on the palate with some herbal accents. The palate flows with tight, citrusy flavours. Good line and focus. One to keep."

**Huon Hooke,**  
Gourmet Traveller WINE,  
100 Top New Release Wines,  
Dec/Jan 2008

"One of the great recent vintages for Mount Horrocks, showing fine mineral and savoury citrus aromas, some lighter musky esters, although very settled early on.

Lively acid crunch and lime sherbet flavour, fresh and even, neatly defined and crystal clear."

**The Adelaide Review Hot 100**  
South Australian Wines,  
Oct 2008

"94 Points. Mount Horrocks is on form in 2008, showing fine fragrant lime and perfume, some savoury citrus too. Lively acid crunch and lime sherbet flavour, neatly defined and crystal clear. Classic shape and well worth cellaring."

**Nick Stock,**  
WBM 100 Magazine,  
Dec 2008

"The 2008 vintage is like A Tale of Two Cities. Those grapes picked before the heat/those grapes picked after. Of what I've seen of the early harvested wines the quality is very high. I haven't seen a young Mount Horrocks Riesling look as good as this for years. It's crystal clear and star bright, its lime-juice flavours bursting from the glass. What I also like is the slatey, chalky grip of it – plus the aftertaste of pure, fresh lime zest. Excellent wine."

**Campbell Mattinson,**  
The Wine Front,  
9<sup>th</sup> Sept 2008

### 2008 MOUNT HORROCKS CORDON CUT RIESLING

"Steff can do no wrong as she pulls up her cosy chair to our 100 Best every year. This is Australia's finest sweet Riesling and I wish that there were more besides, but I'm not losing too much sleep, because this sweetie is so heavenly."

**Matthew Jukes,**  
100 Best Australian Wines  
2009

"93 Points. A perennial star of the Australian sweet wine lineup, this is in terrific form in 2008. Right into the tropical and dried apricot fruit spectrum, lime marmalade too.

Super density and sweetness, delivered on bright acidity and finishing with floral lift. Superb regional expression!"

**Nick Stock,**  
WBM 100 Magazine, Oct 08

"18.5 Points. Pale gold. Intense wild honey and white blossom fragrance. A succulent mango juice, but airborne on finely-spun acidity and freshness. Such purity and delicacy!

Diaphanous. Apricot, lime marmalade and exquisitely precise cut-glass edges. Glowing with honeyed fruit. No need for dessert with a glass of this in your hand. Hard not to drink now but if you have the will-power of a monk, it would be fascinating to see how it ages. Drink 2009-18"

[www.jancisrobinson.com](http://www.jancisrobinson.com)

"In light of the fact that 2008 is clearly a fantastic vintage for Clare Riesling (and we have a stunning selection in this line-up) it follows that Mount Horrocks' legendary Cordon Cut is an absolute stonker, too. And, like the dramatic dry Rieslings, it has a burst of freshness in its heart that no doubt, will allow it to age for longer than ever. This theory is borne out by its grapefruit and wild honey flavours which are so determined and single-minded that we think this is one of the most entrancing MHCCRs in years."

**Matthew Jukes & Tyson Stelzer,**  
Taste Food & Wine 2009

## MOUNT HORROCKS WINES

SPRING-SUMMER 2009 NEWSLETTER  
EDITOR: DARREN JAHN  
PO BOX 111  
AUBURN, SOUTH AUSTRALIA 5451  
TELEPHONE 08 8849 2243  
FACSIMILE 08 8849 2265

CELLAR DOOR:  
THE OLD RAILWAY STATION,  
CURLING STREET, AUBURN  
OPEN 10 AM TO 5 PM SATURDAY,  
SUNDAY & PUBLIC HOLIDAYS  
TELEPHONE 08 8849 2202

e-mail us at: [sales@mounthorrocks.com](mailto:sales@mounthorrocks.com)  
visit us at [www.mounthorrocks.com](http://www.mounthorrocks.com)

# MOUNT HORROCKS

Spring-Summer



Newsletter

## TOOLE'S TENACITY DELIVERS REWARDS

Through a combination of determination and tenacity, not to mention a good deal of hard work, Mount Horrocks owner-winemaker Stephanie Toole has taken this iconic winery to a whole new level.

James Halliday opens his latest 5-star Australian Wine Companion entry for Mount Horrocks by noting that the winery has "well and truly established its own identity in recent years, aided by positive marketing and equally importantly, wine quality." He goes on to comment that "Stephanie Toole has worked long and hard to achieve this". Other critics too, have noted Mount Horrocks' ascent to among the best-of-the-region status but it may surprise many of you to know that despite this success, Steph carries no formal winemaking qualifications.

Steph always does the research, but ultimately trusts her own instinct to formulate the grapegrowing and winemaking processes that have driven this winery's shining rise to the top of the specialist Clare Valley producers.

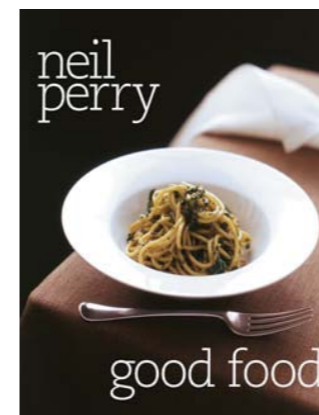
Stephanie has never been one to let her lack of formal qualifications get in the way of success. In the past she has forged an impressive career in wine and shown considerable talent as a cook, without qualifications or having served an apprenticeship. Indeed she's appeared on television for both her winemaking and cooking prowess and been nominated for numerous awards including reaching finalist status in the Telstra Business Woman of the Year and Gourmet Traveller WINE's Australian Winemaker of the Year.

Part of her charm is the way Stephanie will take an idea and tweak it. "The best ideas are usually someone else's that you alter to become your own" says Steph, "but it has to be a good idea in the first place."

She cites Cordon Cut as a good example: "when I took over Mount Horrocks, Cordon Cut was an impressive wine but I thought it could be better. The principle is simple but it was very clear to me that the execution is something far more complex and that by understanding the process better and more work in the vineyard, it would be possible to produce an even more concentrated yet pure wine."

It's the wine that she most enjoys working on food pairings, not because she has a sweet tooth, but because of its versatility. "I'll just as happily serve Cordon Cut as an aperitif with some foie gras, as with dessert."

Lately Stephanie has been enjoying making a dessert of Neil Perry's: "olive oil and sauternes cake with roast pears" using Mount Horrocks Cordon Cut as the sweet wine. "The pears are fabulous" says Steph "but it would work equally well with new season poached stone fruits such as apricots or peaches, or roast quinces in winter." Neil has kindly allowed us to reproduce the recipe overleaf, and you'll find it in his book Good Food.



Continued overleaf...

“It’s the combination of the little bit of tangy lemon with the sweet caramel syrup that works for me” says Stephanie, “and the fact that it’s very simple to make”. You’ll need a whole bottle of Cordon Cut for the recipe and she suggests serving a younger rather than older CC with this particular dish. “Older vintages are best paired with a little bit of toffee like in tart tartin or crème brulee.”

**Neil Perry: Olive oil and sauternes cake with roast pears**  
**Ingredients** (Serves 8 )

**Roast pears**

4 beurre bosc pears, halved or quartered lengthways, core removed, stem intact  
 80 ml (1/3 cup) Sauternes dessert wine  
 2 tbsp olive oil  
 2 tbsp caster sugar

**Cake**

115 gm (½ cup) caster sugar  
 2 eggs  
 185 ml (¾ cup) olive oil  
 125 ml (½ cup) Sauternes dessert wine  
 80 ml (1/3 cup) milk  
 2 lemons, finely grated zest only  
 185 gm (1½ cups) plain flour  
 2½ tsp baking powder

**Sauternes syrup**

115 gm (½ cup) caster sugar  
 125 ml (½ cup) Sauternes dessert wine

**To serve:** thick (double/heavy) cream

**Method**

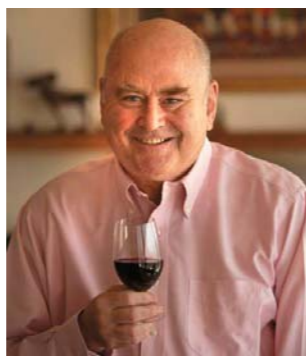
1 Preheat the oven to 180C. Place the pears in a roasting tin, drizzle with the wine and oil and sprinkle with the sugar. Roast for 45 minutes, turning occasionally, until tender and starting to caramelize. Allow to cool to room temperature.

2 Meanwhile, to make the cake, lightly grease an 11 x 22cm loaf tin, and line the base and sides with baking paper. Beat the sugar and eggs together in a large bowl with an electric mixer until pale and creamy. Add the oil, wine, milk and lemon zest and beat until well combined. Add the combined, sifted flour and baking powder and slowly beat until just combined. Pour the mixture into the prepared tin. Bake alongside the pears for 40 minutes, or until cooked when tested with a skewer. Allow to stand for 5 minutes before turning out onto a wire rack to cool completely.

3 Meanwhile, to make the Sauternes syrup, place the sugar and 2 tbsp water in a small pan and stir constantly, over very low heat, without letting it boil, until the sugar has completely dissolved. Increase the heat and allow the syrup to simmer, brushing the side of the pan with a wet pastry brush if necessary, until the syrup turns a golden colour. It is important to keep an eye on the syrup at all times, as once it starts to colour, it will continue to darken very quickly. Turn off the heat, add the wine and stir to combine. Some of the syrup may solidify at this point. If this is the case, return it to a very low heat until it dissolves again. Set aside to cool.

4 Serve the cake with the pears, drizzle with the syrup and add a dollop of cream.

**FIVE STARS ONCE AGAIN**



Mount Horrocks scores a five star rating again in James Halliday’s Australian Wine Companion 2010, this time moving up a grade to red status (awarded to only 7% of all entries) and with four wines highlighted as five glass rated. Three of them are current releases but you’ll have to be quick to

snap up the last of cellar door stocks.

**Clare Valley Cabernet Sauvignon 2006** As expected, a far purer and more elegant expression of cabernet than any others from the region (except for Grosset Gaia); juicy blackcurrant and cassis fruit is cradled in the finest of tannins and quality French oak. Screwcap 14% alc Rating 95 To 2021

**Clare Valley Semillon 2008** In a 100% barrel ferment style unique to the Clare Valley; Mitchell and Tim Adams other notable makers; the strength of the lemony citrus fruit absorbs the impact of the oak; complex food style; good length and balance. Screwcap. 13.5% alc. Rating 94 To 2015

**Watervale Shiraz 2007** Bright crimson; a super-fragrant bouquet of red berry fruits changes direction on the spicy/savoury palate with fine tannins providing framework for the red berry fruits at the heart of the wine. Screwcap. 14% alc. Rating 94 To 2017

**2009 HARVEST REPORT**

The 2008-09 growing season gave Clare Valley winemakers the usual roller coaster ride that keeps them on tenterhooks for a good six months of each year. The heavens delivered ample rain in August, giving ideal soil moisture levels at budburst, followed by lovely mild weather through December and a mid-month 100mm of rain.

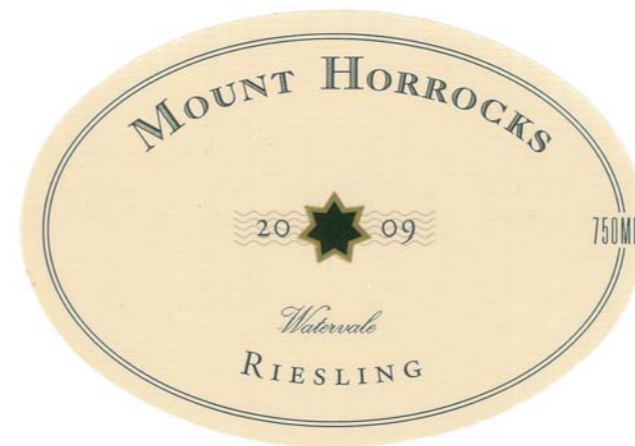
An extended period of hot weather in January caused the vines to simply shut down for ten days before entering ideal weather for veraison: warm days and classically cool nights.

The final, vital ripening period in February was some five degrees cooler than normal, giving ideal conditions for optimal flavour development.

“It’s going to be a great year” says Stephanie “I’m thrilled with the Rieslings and very excited about the reds too.” As always, Cordon Cut harvest was the last, in late April – remarkably late due to the cooler season. Steph’s nerves were tested with a late burst of rain that fell almost the moment she completed picking.

Timing, it would seem, is everything.

**SPRING-SUMMER 2009 RELEASES FROM MOUNT HORROCKS**



2009 WATERVALE RIESLING

2009 is likely to be recorded as a cracker year for Clare Riesling, with the local winemakers declaring the variety “fared exceptionally well, with berries tasting like sherbet bombs in the mouth - like fresh lemonade”. Stephanie notes the unusually cool February as a major quality influence – extending the ripening and helping to deliver fantastic fruit to the winery.

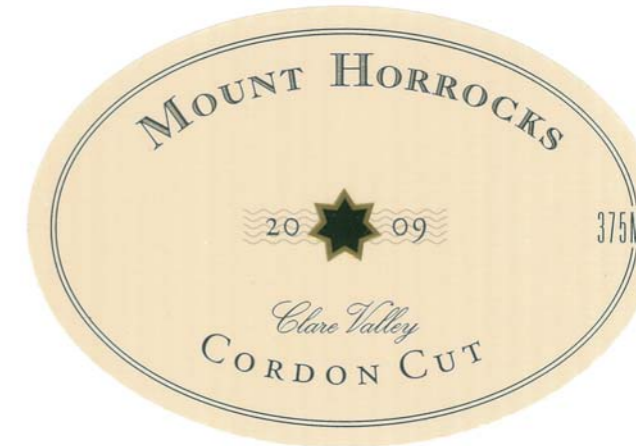
The grapes are hand-harvested in the cool of the early morning, crushed and the free-run juice is allowed to settle overnight. It’s then fermented at cool temperatures to retain the purest qualities of the fruit. It’s the first 2009 white to go to bottle in order to capture those vibrant fresh fruit characters and released for almost immediate sale.

The first of the critic’s reviews have appeared as we go to press, here is Campbell Mattinson’s note from The Wine Front: “I was a fan of the 2008 Mount Horrocks Watervale Riesling but this 2009 release is every bit as good. Splitting hairs. Mount Horrocks Riesling is clearly tapping a rare vein. Exquisite purity. Textbook length. Lime and bath salts and the odd spicy, floral edge. Line, and drive, to burn. If you like Watervale riesling you will like this.”

“I love this wine” says Stephanie “both for drinking now and as a keeper – easily for ten to twelve years.”

“Glistening pale lime appearance in the glass. Vibrant, tight citrus aromas open up to divine lime blossom and musk.

A beguiling, bright and attractive wine where the bracing lemon-sherbert-acid framework is fleshed out with layers of pristine floral, citrus and mineral flavours. It’s mountain stream fresh and steely, clean and long. Calls for steamed shellfish now or baked fish or poultry when it’s had up to ten years in the cellar.”



2009 CLARE VALLEY CORDON CUT RIESLING

Can this wine get any better? Well your editor reckons the critics’ superlatives certainly can’t. Take a read of the 2008 reviews overleaf and note the enthusiasm: “entrancing”, “superb”, “distinctive”, “heavenly” and finally “diaphanous” (I think it implies delicacy!).

One of the world’s best sweet wines and distinctively different to the rest of Australia’s botrytis influenced styles – it’s lighter and more delicate, almost pretty even. Cordon Cut is produced without botrytis infection, the cutting of the canes and extended hang time on the vine does the job of raising the fruit.

This produces a delicate yet intensely flavoured wine that tastes purely and simply of the grape itself.

To many tasters it is like sampling the essence of the Riesling grape.

It is sensibly packaged in 375ml bottles and sealed with a screwcap closure. Be aware this wine is so delicious you’ll invariably have to take two bottles to a dinner party of more than three people!

“Bright pale yellow gold.

Pretty, fragrant floral perfumes with a citrus line and underlying vanilla and quince.

Puzzlingly delicate yet intense, this is a fruit bomb of flavour in all the good ways. Punchy ripe lime with essence of orange marmalade and lively acidity bracing the mineral, nectarine and juicy palate.

Incredibly sweet, yet fresh and lively with a delicious zing to the tail.

A stand-alone dessert in itself or perfect partner to fruit-based desserts, especially citrus flavours.”