

MOUNT HORROCKS

Spring-Summer



Newsletter

DISTINCTIVE SINGLE VINEYARD WINES

Mount Horrocks owner and winemaker Stephanie Toole has produced single vineyard wines for fifteen years. This year all of her releases are from wholly *estate-owned* vineyards, in three different sub-regions of her beloved Clare Valley – Watervale, Polish Hill River and Auburn.

Mount Horrocks Riesling, Semillon and Shiraz hail from her Watervale vineyard, the most northerly and highest vineyard in this famous sub-region of the Valley. The higher elevation suits the Mount Horrocks style. There's enough variation in soil and aspect that specific locations were chosen for each grape. The Riesling and Shiraz are planted on red loam over limestone and Semillon on slightly poorer soil that reduces vigour.



Mount Horrocks Cordon Cut Vineyard

Over the hill at Polish Hill River Stephanie has planted Cabernet Sauvignon, another variety that benefits with low vigour, so once again the soil is a weak shale which makes the vine work harder at producing better quality grapes.

On the home block at Auburn (pictured), across the road from the Railway Station Cellar Door, is the Cordon Cut Riesling vineyard – a three hectare site in this much lower sub-region of the Valley.

The site was selected specifically because the warmer temperature ensures the grapes ripen earlier, which allows the fruit bearing canes to be cut sooner bringing the whole 'cordon cut' process forward a few weeks, beating the cold weather and improving the flavour profile.

Unsurprisingly her vineyard management philosophy is about obtaining the highest quality of fruit with little or no interference. Stephanie avoids using any systemic sprays and employs organic methods wherever possible.

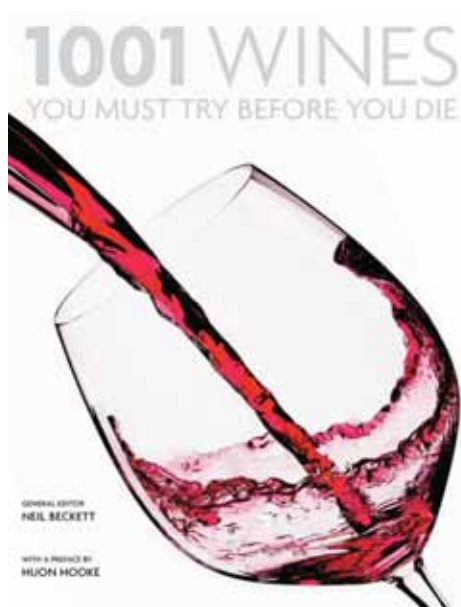
"I'm trialling pine oil spray at Auburn" says Stephanie "as it's an organic weed killer." Managing weed growth is a major issue that many producers chasing organic status struggle with – avoiding weed growth is vital at Auburn because of the risk of frost.

At Watervale Mount Horrocks uses a layer of straw between the rows of vines to reduce the weeds, with the added benefit of retaining moisture. "It removes the need to use chemicals to stop the weeds" explains Steph, "I also use cow manure and organic mulch."

Single vineyard wines are only great when the sites are both well selected and managed so the wines deliver a positive element of uniqueness that reflect the site selection. Mount Horrocks wines display all of this and more.

ONE OF ONE THOUSAND AND ONE

A unique book hit the shelves as we went to press on this edition – one that is bound to generate plenty of dinner table discussion.



“1001 Wines You Must Try Before You Die” (\$65, Random House Australia) is produced by Quintessence, out of London, and edited by Neil Beckett, editor of the excellent journal “The World of Fine Wine”.

In his foreword, Australian wine author Huon Hooke says “The mere thought of 1001 wines you should taste before departing this world makes my head spin” adding that there’s “So many delicious bottles of wine (and) so little time.” Too true!

The book details an awe-inspiring array of wines from around the world, 51 from Australia, five of which hail from the Clare Valley. Mount Horrocks Clare Valley Cordon Cut Riesling receives a double-page feature.

Other Clare wines rating a mention were Grosset Springvale Riesling, Wendouree Shiraz and Jim Barry’s Florita Riesling and The Armagh Shiraz.

Focussing on the 2006 vintage of Cordon Cut, UK reviewer Stuart George writes:

“Mount Horrocks produces a range of Clare Valley Wines, the most notable and unique of which is the Cordon Cut Riesling. “Cordon Cut” refers to a risky process that 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 flavor and richness.

“The Mount Horrocks Cordon Cut Riesling 2006 is pale yellow-lime in color, Floral Riesling fruit aromas jump out of the glass. In the mouth, the wine is lusciously sweet,

without being at all cloying. It displays delicate yet intense fruit flavours of orange and mandarin, with honey, spice, and mineral aromas, too. The fine, zingy acid balances the fruit intensity. The wine can be enjoyed immediately or cellared for up to a decade... Drink to 2016”

He goes on to recommend four previous vintages (1996, 2000, 2001 and 2002) and also Mount Horrocks Chardonnay, Riesling, Semillon and Shiraz.

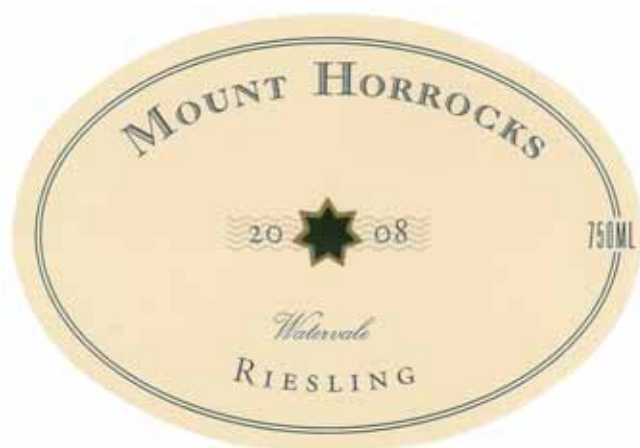
“My wine is among some pretty amazing company” says Stephanie, of this terrific review. The fifty other Australian wines include the crème de la crème of our labels, and logically the greatest wines of Europe dominate the list.

When asked what wine Stephanie reckons should be tried before you die, she quickly cites another wine from the book “one of the world’s greatest dry white wines”, and one that she’s still got in her cellar – the 1990 Trimbach Clos Ste-Hune Riesling. “It has amazing intensity of fruit, minerality and a long powerful palate” says Stephanie.

Whilst expensive for a Riesling, at less than \$200 it’s a bargain compared to the world’s greatest Chardonnays, for example, which can easily be more than \$500 a pop.



SPRING-SUMMER 2008 RELEASES



2008 WATERVALE RIESLING

When asked what she thinks of this release of her celebrated Riesling, Stephanie is typically humble. "It was a great vintage really, and the wine's perhaps more 'classic' than the 2007 – it will age really well."

As always, Stephanie worked hard to make a great dry Riesling out of this vintage, thankfully avoiding the heat wave by electing to harvest before the dreaded thing hit. Many producers had to harvest in the heat or lost their fruit completely.

In July, Queensland's Ken Gargett was one of the first reviewers to hit the press on this wine, awarding it 95 points "Very young but looks like it will be superb. Grapefruit and mineral hints, deceptively intense. Finesse on a long finish."

Free-run juice is allowed to settle overnight then fermented at cool temperatures to retain the purest qualities of the fruit. It's bottled relatively quickly and is drinking well already but will age well for at least a decade.

A tip – buy a dozen and enjoy half over the next 18 months then hide the rest until 2014 and drink a bottle each year until you reckon it's at its peak. Too much fun!

"Very pale lime green – incredibly bright. Fragrant, delicate, pretty aromas of lemon blossom, spice and a touch of pineapple-tropical notes. The citrus impressions dance across the palate in this spritely wine that's mouth-wateringly juicy, filled with pristine lemon-lime fruit notes and mineral-like, steely persistence. It's delightfully refreshing and has incredible mouthfeel, at once slippery yet firm, with a crisp acid close. Partner with shellfish or steamed coral trout. Should develop beautifully over next 5-8 years."



2008 CLARE VALLEY CORDON CUT RIESLING

Your ed. usually describes Mount Horrocks Cordon Cut Riesling as a *benchmark Australian* dessert wine. It's time we elevated it to *benchmark international* dessert wine. It truly is amongst the best of its kind, in the world.

Witness the article at left that notes Cordon Cut's inclusion in the 1001 Wines You Must Try Before You Die.

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.

"Bright light yellow gold.

Delicate yet intense aromas of orange marmalade, star anise and vanilla bean, with wildflower notes that beguile the senses.

Classic cordon cut flavours ring true in this vintage, where clever winemaking technique concentrates the natural citrus flavours of the grape, intensifying the sweetness yet retaining the intrinsic acidity of the riesling grape.

It's incredibly sweet, lively and appealing, full of flavour yet not overpowering and has a crisp clean sweet citrus finish.

So delicious it can be enjoyed as a dessert on its own. Or better still, partner with lemon/lime/orange and other fruit-based desserts."

RECENT RAVE REVIEWS

2008 MOUNT HORROCKS WATERVALE RIESLING

“95 Points. Very young but looks like it will be superb. Grapefruit and mineral hints, deceptively intense. Finesse on a long finish.”

Ken Gargett,
Q Weekend Magazine,
July 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,
September 2008

2007 MOUNT HORROCKS WATERVALE RIESLING

“One of my all time favourite rieslings and this '07 is a real charmer. An early vintage hasn’t stopped the wine from displaying delicate floral and lime notes, zesty but soft with gentle acidity, and plenty of balance and poise. Love it immensely.”

Jane Faulkner,
THE AGE A2 Magazine,
January 2008

“Consistently, one of the best of Clare’s rieslings: this has a hint of talc on the nose, intense, pure lime juice, tight structure, yet is generously flavoured, finishing with taut, zesty acidity that is long and dry.”

Peter Forrestal,
Sunday Times - Food & Wine,
November 2007

“Fresh and full of limes, spice and mineral notes, this finishes with firm acidity and is finely balanced. One of the subdistrict’s young Rieslings with a future.”

Ken Gargett,
QWeekend Magazine, Cellar Notes,
October 2007

2008 MOUNT HORROCKS CORDON CUT RIESLING

“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

2007 MOUNT HORROCKS CORDON CUT RIESLING

“This is one of Australia’s best stickies. Keep the weightier De Bortoli’s Noble One for dinner and enjoy Stephanie Toole’s Clare Valley masterpiece while the sun shines. It’s light of body but marvelously intense. Fragrant, alluring and gently lush, it is the perfect accompaniment to pavlova.”

Peter Forrestal,
The Bulletin Magazine,
December 2007

“93 Points. This golden sweetie is dense with florals and light honey yet has a fresh-fruit burst of crisp apples and a layer of creamy lemon butter, finishing with lovely, lip-smacking acidity that’s stylistically fresh and distinctive.”

Tony Love,
The Advertiser - food & wine,
October 2007

“★★★★★ This excellent sweet riesling from the Clare Valley is somewhat similar to the Spatlese rieslings of a generation ago. Bright yellow-green in colour, it has aromas that suggest citrus, candy and spice. The palate has texture, acidity and a spicy finish. Delicious. Food: Flambeed stonefruits with sabayon. Ageing: Drink now to 2010”

Sally Gudgeon & Ralph Kyte-Powell,
The Sun Herald
Sunday Life Magazine – Uncorked,
November 2007

“This is one of Australia’s remarkable sweet white wines...”

The resulting viscous dessert wine is a heady meld of intense flavours – honey, vanilla, brown spices, mandarin oil, lemon zest – though sweet fruit is smartly balanced by drying mineral characters (also a pronounced feature of Mt Horrocks’ standard Riesling wine). A perfect partner for crème brulee.”

David Sly,
SA Life Magazine,
November 2007

MOUNT HORROCKS WINES

SPRING-SUMMER 2008 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
visit us at www.mounthorrocks.com