

## CORDON CUT AND 'FRIENDS'

### 'Vive La Difference' at Mount Horrocks

My how time flies! Thirty years of Gourmet Weekends – and over twenty vintages of Cordon Cut.

Those readers who plan to attend this year's Gourmet Weekend are invited to join Stephanie for a rare back vintage tasting of Australia's best known and highly regarded dessert riesling, Mount Horrocks Cordon Cut. A selection of the world's most famous wines in that style from her own private cellar, including Chateau d'Yquem, will also be served. This informal tasting, with light matched food tastes, will highlight the similarities and differences in a relaxed manner. Stephanie is sure the conclusion will be 'vive la difference'! Saturday 17 and Sunday 18 May 11am at Mount Horrocks Cellar Door. \$75, bookings essential: 08 88492243



# MOUNT HORROCKS



*Autumn-Winter 2014 Newsletter*

## 'THREE SPECIAL REDS RELEASED'

### A LITTLE BIT OF SICILY

Owner - Winemaker Stephanie Toole is very excited to release her first Nero d'Avola – a beguiling red wine of Sicilian origins. "I first came across 'nero' back in 2003" explains Stephanie, "we were on a family holiday in Rome and dined at a delightful little wine bar 'Cul de Sac' as recommended by Melbourne restaurateurs, the Donovans.

"We sat outside in the beautiful Roman piazza and surveyed their enormous wine list. It was so large that we were stumped, so we put ourselves in the hands of the proprietor who suggested a local drop Nero d'Avola.

"I can't recall the exact wine but I clearly remember the taste, fabulous!" Stephanie immediately bought eight more examples and conducted an impromptu tasting with travelling friends, returning home with a mission to make her own version here in the Clare Valley.

"I feel I have achieved the variety's early drinking appeal" says Stephanie "along with making a very food friendly wine, just like those of Sicily."

Where it differs from the Italians is in fruit purity – Mount Horrocks is bursting with fruit flavour and harbours none of the classic savoury/earthy notes of the old world versions.

Produced in very limited quantities (just 100 cases), Mount Horrocks 2012 Nero d'Avola is available only to mail list members, at cellar door and one or two restaurants.

This wine joins the 2012 Shiraz and Cabernet Sauvignon for a Mount Horrocks' trio of red releases. They're all hand-made, single vineyard, estate wines with an emphasis on structure as well as generous fruit flavours.



## RECENT RAVE REVIEWS

### 2011 CLARE VALLEY CABERNET SAUVIGNON

94 POINTS ★★★★★

Utterly impressive colour for the vintage sends the right signals for the wine to follow, with its bright cassis and redcurrant fruit on a medium-bodied palate; the tannins have been calculated to decimal precision, the French oak likewise. Terrific outcome.

**James Halliday,**  
*Australian Wine Companion 2014*

91 POINTS

Deep red/purple; very youthful, bright colour. Fresh berry-like cabernet aromas, clean and bright varietal. Properly ripe fruit. Medium to full-bodied and firm, tight and lean and quite elegant. Very young, backward, undeveloped. Needs more time, and has very good potential.

**Huon Hooke,**  
*Sydney Morning Herald, June 2013*

### 2011 MOUNT HORROCKS WATERVALE SHIRAZ

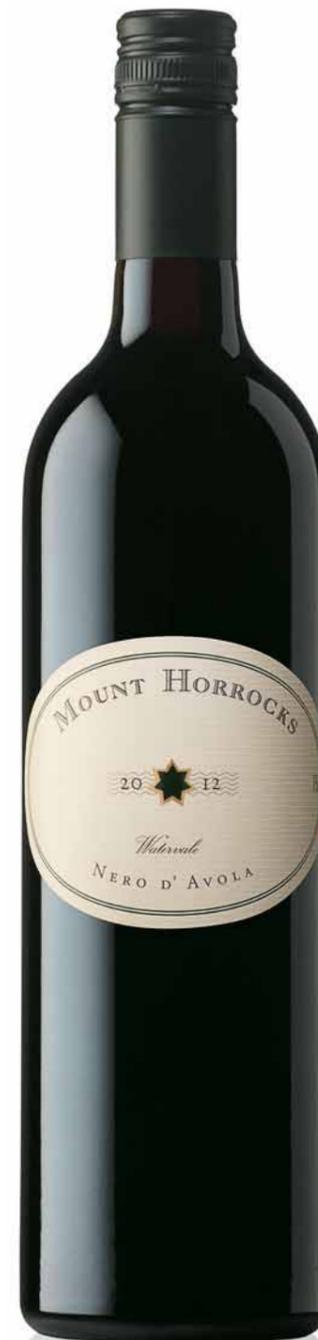
93 POINTS ★★★★★

Modest colour; the cool vintage has increased the fragrance of the wine, and also resulted in a fresh, light-to-medium-bodied palate, with red cherry and spice in abundance. A delicious wine for early consumption.

**James Halliday,**  
*Australian Wine Companion 2014*

It's been fascinating to watch the wines of 2011 vintage unfold. This shiraz from Mount Horrocks is in peppery, mulchy style. It's characteristic of the better red releases of the vintage. Lots of pepper and leaf matter, enough berried fruit to keep it attractive, good aromatically and interesting on the palate. Tannin is ripe and peppery. Modest slip of creamy oak. Excellent drinking.

**Campbell Mattinson,**  
*The Wine Front Monthly, June 2013*



## MOUNT HORROCKS WINES

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## VINTAGE 2014

“Everything is looking great” says Stephanie at time of print, with only the Cordon Cut Riesling fruit still on the vines.

Vintage 2014 has rolled along to plan for Mount Horrocks. Due to the cooler high altitude location, early season high temperatures had little effect on the unripe fruit with the rain that followed “freshening up the vines”.

Stephanie commented, “The reds have deep colour and intense flavour, and the whites look great, very generous in flavour with good acidity.”

The Cordon Cut Riesling will be picked sometime in April and looks in perfect condition. In the time that remains before harvest however “anything can happen” says Stephanie “so our fingers are crossed”.

## CELLAR DOOR

### STATION PLATTER, NEW REDS AT MOUNT HORROCKS AND MORE!

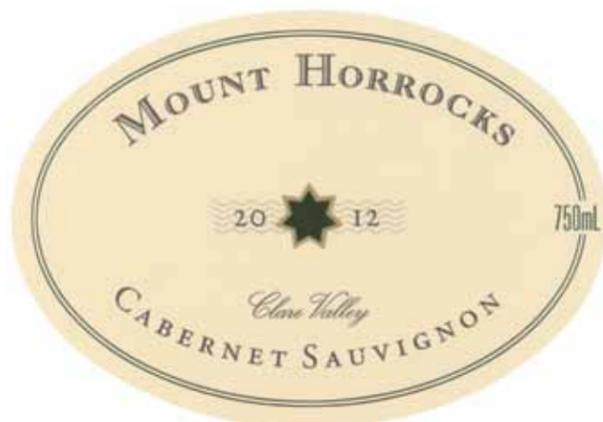
Having just spent a weekend in delightful Auburn tasting with Stephanie at Mount Horrocks Cellar Door, situated in the old Auburn railway station, your Ed. was reminded just how much fun a weekend in the country can be.

Auburn offers plenty for the tourist: great B&Bs, the award winning Rising Sun Hotel, local restaurant Terroir and the start of the Riesling Trail.

What’s particularly exciting is that you can now enjoy **The Station Platter** featuring the best of South Australian produce, including Maggie Beer’s Pheasant Farm Pate, Udder Delights Goats cheese, Elivo olives, housemade dips and Artisan sour dough bread. Relax with a glass of your choice as you look out over Cordon Cut Riesling vines and gardens.



## AUTUMN-WINTER 2014 RELEASES FROM MOUNT HORROCKS



### 2012 CLARE VALLEY CABERNET SAUVIGNON

(Very limited: 220 cases)

Stephanie has always avoided the ‘big red’ nature of many Australian cabernets. Instead she strives for varietal character that is so much of the grape’s appeal. “I want my wine to look like cabernet, to give you that raised eyebrow moment when you smell the wine and you know and love the fact that it’s cabernet.”

“By keeping yields low, I get greater concentration of flavour and fruit tannins to meld with those of fine-grained French oak.

“The tannins need to support the fruit and the wine should be elegant and long, not big and rich.”

Stephanie achieves this year in, year out with this outstanding single vineyard estate-grown wine, matured eighteen months in French oak barriques, 40% per cent of which are new, the remainder one and two year old.

*“Dark magenta - purple.*

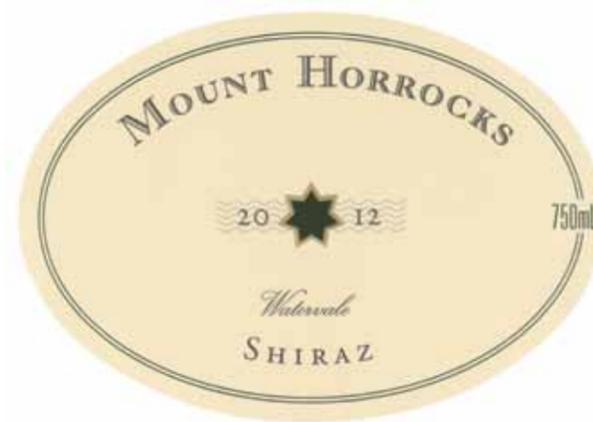
*Penetrating, distinctive cabernet – forest fruits, currant, herb and cedary oak.*

*Dark fruits fill the mouth, hints of lightly minted chocolate, and stylish cedar/spice from time in barrel. At once quite rich, this is extremely elegant and long, with a fine-boned structure and heady appeal.*

*Cabernet’s characteristically firm tannins, whilst present, are smooth and long.*

*An outstanding wine with a tremendous future.*

*Keep for up to 15 years.”*



### 2012 WATERVALE SHIRAZ

(Limited: 440 cases)

This wine epitomises Stephanie’s ‘handmade, traditional’ approach to winemaking. Not only are the grapes handpicked, a portion of the fruit is whole bunch foot crushed as well. “It gives the wine a little mid-palate texture” says Toole, “and more complexity.”

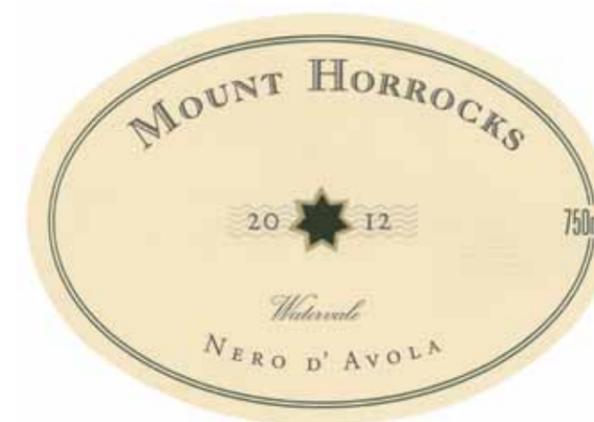
After a cold soak on skins, the balance was fermented in purpose-built vessels which allow gentle plunging and immersion of the cap.

All components were then aged in French Oak barriques (40% new) for 18 months.

This is the 17th release of this single vineyard wine.

*“Deep crimson purple.*

*Fragrant, hedonistic spice and dark fruit aromas. This immediately appealing wine captures shiraz’ vibrant, juicy red fruits, plum and five spice notes in a medium-bodied, bright and rounded wine with delicious texture and mouthfeel. Very approachable now and will cellar well though to 8-10 years.”*



### 2012 WATERVALE NERO D'AVOLA

(Extremely limited: 100 cases)

Stephanie’s first release of this Australian version Sicilian red, produced exclusively for Mount Horrocks mailing list and cellar door customers.

Hand-picked at full ripeness, given an early cold soak prior to ferment which ran about nine days, with gentle daily plunging, then matured in French oak barriques, (30% new), for eighteen months.

Produced from a great year, this is a modern Australian version of the Italian classic Nero d’Avola “the black grape of Avola” - Sicily’s most important red wine grape variety. Mount Horrocks is a delightfully fruit-pure version that drinks well now, with food and is a medium weight style.

*“Medium-depth crimson.*

*Vibrant strawberry & raspberry with distinctive floral (violet) notes. Appealing forest fruits with a hit of dark cherry, bursting with flavour, very bright and lively. Gentle tannins and balancing acidity round out this medium-bodied food-friendly new world version of old world style. Good tannins and length. Highly recommended for immediate drinking or cellar 5-6 years.”*