



Royalist or not, there's no doubting the significance of Mount Horrocks having two wines selected to be served at a recent dinner at Buckingham Palace. Held for Opera Australia and hosted by His Royal Highness the Prince of Wales and Her Royal Highness the Duchess of Cornwall, guests enjoyed Mount Horrocks Shiraz with roasted guinea fowl and Mount Horrocks Cordon Cut Riesling with pavlova, poached fruit and ginger ice cream.

They were in excellent company too – with Champagne Duval-Leroy Brut and Grosset Springvale Riesling also served.

RECENT RAVE REVIEWS

First Release Nero Hits The Mark

2012 WATERVALE NERO D'AVOLA

92 POINTS A fruity style, not unexpected for young vines, yet with impressively well structured, finely mineral tannins and admirable persistence. A more than noteworthy first release, true to the variety and the site, and a great drink.

Tyson Stelzer, WBM, September 2014

When this arrived I had no idea nero was planted in Clare. It's the most drinkable wine I've tried in a long time – the bottle lasted just an hour at home between two of us. It smells of plums and dark chocolate, lavender and dark cherries, and tastes similar, but it's the juiciness of the wine that really sucks you in. A smooth texture, energetic acid and fine, grippy tannins complete the picture. It feels so effortless, but so classy and complex at the same time. Food Match: Braised saltbush lamb

Ben Thomas, The Weekly Review, October 2014

This is the first Nero d'Avola released by Stephanie Toole at Mount Horrocks in the Clare Valley - and it is extremely impressive. From a single vineyard in Watervale, this certified-organic offering is made in a fruit-driven style, perfect for early drinking enjoyment. It's produced in tiny quantities (around 100 cases) and its bright and lively freshness would make it a perfect partner for a rustic dish of meatballs, spaghetti and Italian cheese.

Wine of the Week

Windsor Dobbin, 11th May 2014

MOUNT HORROCKS AWARDED "BEST SMALL CELLAR DOOR"

Gourmet Traveller Wine magazine's annual 'Australia's Best Cellar Door Awards' were announced in the April-May edition with Mount Horrocks scoring the award for Clare Valley's Best Small Cellar Door. This is the second time Mount Horrocks boutique cellar door has won this award having also taken it out in 2013. "It is an honour to receive this award again and demonstrates the personal service and special tasting experience we offer our customers" says Stephanie.



MOUNT HORROCKS WINES



AUTUMN-WINTER 2015 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

MOUNT HORROCKS



Autumn-Winter 2015 Newsletter

THE FRUITS OF AN ORGANIC AND SUSTAINABLE APPROACH



Rocky outcrops in Mount Horrocks Shiraz Vineyard

Mount Horrocks Wines is now a 100% certified organic producer (winery facilities and vineyards) after a period 'in conversion' since 2012.

Your Editor, Darren Jahn, asked Owner and Winemaker, Stephanie Toole, what made her turn to organic certification, having introduced the organic approach a long time ago?

"It's true I've had an organic approach to growing the fruit for the entire Mount Horrocks range for many years now (or in fact since 2006) and there's no question in my mind of the benefits." said Stephanie. "However, joining ACO (Australian Certified Organic) is a good way to let people know we are serious. It puts rigour around what we do and means an independent body is checking us. It can also challenge us to think even more about what we do, right down to whether we need to introduce anything into the vineyard; even straw and cow manure, if we can be sustainable without it and rely on natural grasses and clovers. That's what ACO has done for us."

Have the wines changed since achieving certification?

"I believe that we are seeing better expression of Clare Valley terroir. The vineyards, as well as looking quite beautiful, display great balance and harmony. It's true we have always hand pruned meticulously, shoot thinned where we needed to ensure the best possible flavours would result, and then of course always carefully hand pick to avoid fruit damage. But, eliminating the need for cultivation and allowing the vineyards to find their own balance means that, even though the crops are slightly lower and there will be less wine made, the lift in fruit power, balance and tannin ripeness in the reds; the elegance and intensity in the whites, is quite significant.

The wines have never tasted better."

VALE COLLEEN KEANE



Clare Valley locals and visitors to the Mount Horrocks Cellar Door at The Old Auburn Railway Station will be saddened to hear that Colleen Keane recently lost her battle with cancer.

Colleen ran the cellar door for the past 16 years, since it opened in 1998. Indeed she was part of the extended family, very close to Stephanie, her partner Jeff and their children.

Colleen loved her job and the customers, many of whom struck up a friendship as they became regular visitors. She will be greatly missed.

The baton has been handed to Louise (Lou) White who looks forward to welcoming you next visit.

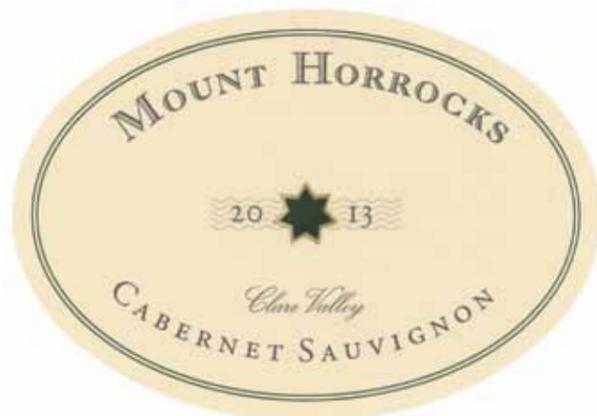
SPECIAL SHIRAZ TASTING FOR GOURMET WEEKEND



May 15-17 marks the 31st Clare Valley Gourmet Weekend, a highlight of the annual regional calendar. Stephanie will be tasting four vintages of Mount Horrocks single vineyard Shiraz from the last decade. This is a great chance to find out what makes this wine stand out. How much is winemaking and how much comes from the site? How does it age? The full range of Mount Horrocks wines, including the acclaimed Cordon Cut Riesling and new Nero d'Avola, will also be available to taste.

Be sure to visit the Mount Horrocks Cellar Door at The Old Auburn Railway Station.

AUTUMN-WINTER 2015 RELEASES FROM MOUNT HORROCKS



2013 CLARE VALLEY CABERNET SAUVIGNON

(Extremely limited: 120 cases)

Commenting on the tiny production, Stephanie said "we experienced a very windy fruit set period in December resulting in super low yields but great concentration of flavour and fruit tannins."

A terrific release, made in the usual fashion: single vineyard, estate-grown, hand-picked, matured eighteen months in French oak barriques, 30% new, the remainder one and two year old.

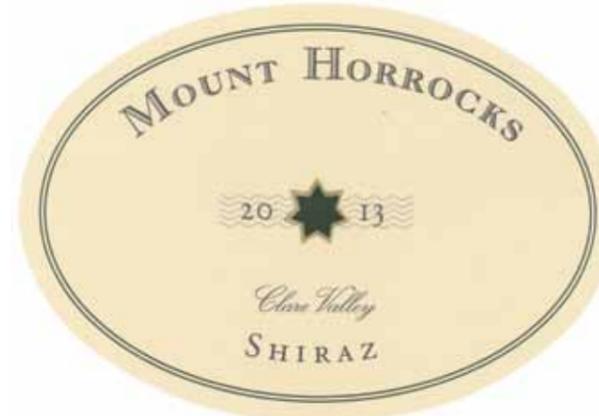
The 2012 gained 95 points from two of Australia's top critics, James Halliday: "...this is at, or very near the top of Clare Valley cabernet, with excellent varietal definition courtesy of a mix of cassis and savoury black olive offsets; the tannin and oak management are also admirable." Tyson Stelzer: "This is hands-down the best cabernet from Mount Horrocks yet. It sings with exacting varietal distinction of cassis, crunchy blackcurrants, red capsicum and tobacco leaf, at once ripe and sumptuous and at the same time well structured with firm, fine, chewy tannins and taut acid. It's long and intense yet eminently medium-bodied. Outstanding."

Deep dark purple.

Distinctive herbal, current aromas sing out 'cabernet' and hook you in with additional plum and dark berry fruits along with cedar oak notes. A well-structured wine with solid yet fine-grained tannins framing big dark fruit flavours, red berries, at once sweet and savoury.

It is full-bodied yet elegant, long on the palate and will last long in the cellar 10+ years.

Delicious.



2013 CLARE VALLEY SHIRAZ

(Limited: 600 cases)

The 18th release of this outstanding Clare Valley Shiraz handmade with a traditional winemaking approach: single vineyard, estate-grown, and handpicked.

A portion is whole bunch foot crushed for mid palate texture and more complexity. The balance is cold soaked on skins and fermented in purpose-built vessels which allow gentle plunging of the cap. Aged in French oak barriques – 40% new – for 18 months.

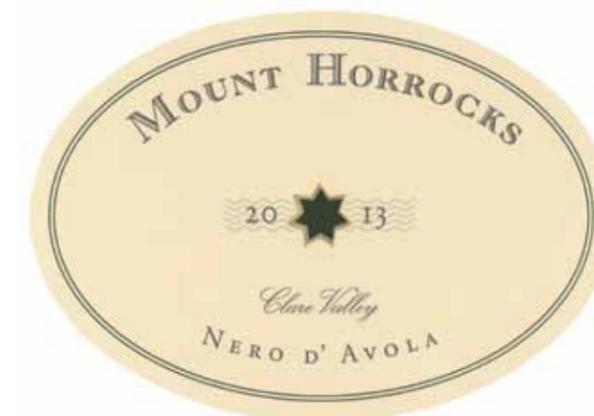
Chris Shanahan raved about the last vintage in the Canberra Times: "Winemaker Stephanie Toole says she crushed a portion of the whole bunches for this wine by foot. But there's not a trace of old sock or any other undesirable traits in this beautifully refined but full-bodied shiraz from Watervale, at the southern end of the Clare Valley. The inclusion of whole bunches introduces stems into the fermentation and any pre – or post-ferment maceration. Provided the stems are ripe, the practice introduces desirable changes to a wine's tannin structure and subtle, pleasing stalky notes to the aroma and flavour. That element seems barely noticeable in Toole's very slinky, slippery shiraz."

Deep crimson purple.

Appealing ripe dark fruits, cocoa and gentle spice. This is a stylish shiraz, classic in character with mouthfilling red and black fruits - rich and juicy. The palate is beautifully elegant, balanced with long fine tannins, spicy fruit and oak.

Stephanie's deft use of a mix of new and old oak ensures a balanced, age-worthy wine.

Comfortably 8+ years



2013 CLARE VALLEY NERO D'AVOLA

(Very limited: 270 cases)

The first vintage (2012) sold out very quickly. "It was really well received" says Stephanie, "I had such amazing feedback. Everyone's loving it!"

It's a bright, eminently drinkable red – medium-weight and juicy.

Stephanie is still getting used to the evolving nero vineyard: "we're only acquaintances at present, not yet best friends!"

Single site, estate-grown, hand-picked at full ripeness, early cold-soak prior to a nine day ferment with gentle daily plunging, matured in French oak barriques (30% new) for 18 months.

"Extremely impressive" "a more than noteworthy first release" "a great drink" "effortless... so classy and complex" say the critics of the first release – see over for full reviews.

Bright cherry red.

Juicy, perfumed, lightly floral nose: heady. Generous forest fruits, prune and a hint of spice, the taste is rounded, with nero's trademark fresh acidity and smooth tannins. Tantalisingly drinkable, especially enjoyable at midway between refrigerator and ambient room temperature, with tomato-based dishes, now to 6 years. A very appealing modern take on a classic Italian variety.