

Mount Horrocks

A biodynamic, single-vineyard Riesling with impeccable balance, showcasing elegance and longevity–an artisanal creation for those who appreciate restrained luxury.

Riesling Watervale 2024

Clare Valley, Australia



Region and Vineyards

The Clare Valley in South Australia is one of the country's most esteemed regions for Riesling, with Watervale consistently delivering some of the most celebrated examples. Sitting at 460 metres above sea level, the Mount Horrocks vineyard benefits from a cooler microclimate that allows for extended ripening. The soils here are a classic combination of **red loam over limestone**, a hallmark of Watervale, providing both excellent drainage and mineral depth that translates directly into the wines' distinctive purity.

This particular site is small—just 2.2 hectares—and unirrigated, producing naturally low yields that concentrate flavour and intensity. The vines are hand-pruned and trained with **Vertical Shoot Positioning**, a technique that optimises sun exposure and airflow, ensuring even ripening and maintaining vine health. Farming is certified organic and biodynamic, a commitment that reinforces both terroir expression and sustainability, reflecting Stephanie Toole's philosophy of minimal intervention yet meticulous attention to detail.

Winemaking

The grapes for the 2024 Watervale Riesling were **hand-harvested in the cool of the morning** to preserve freshness and aromatic vibrancy. Only free-run juice was used, capturing the purest essence of the fruit while avoiding any harsh phenolics. Fermentation occurred with neutral yeasts in stainless steel tanks to maintain absolute varietal clarity and terroir transparency.

Crucially, no malolactic fermentation took place, preserving the Riesling's natural acidity and electric citrus profile. The wine was bottled without fining, a choice that respects both texture and authenticity. This no-compromise approach highlights the hallmark of Mount Horrocks' style—precision, purity, and the capacity for graceful aging.

Alcohol :12,70 %

Composition: 100% Riesling

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Tasting Notes

- **Color:** Pale lime green with a youthful luminosity, destined to deepen with bottle age.
- **Aroma:** Fresh spring florals, lime blossom and lime leaf, lifted by hints of crushed apple skin and delicate citrus zest.
- **Palate:** Crisp and vibrant, with crunchy green apple and juicy lemon-lime flavours dominating. The mouthfeel is tangy and zesty yet beautifully balanced, finishing with an almost ethereal elegance and promising long-term cellaring potential.

Did you know?

Mount Horrocks Wines is based in the **restored Auburn Railway Station**, which winemaker Stephanie Toole transformed into a cellar door in 1998. This unique setting has become an emblem of her commitment to marrying heritage, sustainability, and modern fine winemaking.

Wine Pairing Ideas

- **Fresh oysters with lime** - The wine's zesty acidity mirrors the briny freshness of oysters, enhancing both.
- **Thai green curry** - The vibrant citrus and floral lift balance aromatic spices and gentle heat.
- **Goat's cheese tart** - The tangy creaminess of goat's cheese finds a refreshing counterpoint in the wine's acidity.
- **Grilled trout with herbs** - The delicate elegance of the Riesling pairs seamlessly with light fish and fresh herbal notes.

Robert Parker (RP) : 96 Points (2024)

Wow! What a gorgeous wine this is. The 2024 Watervale Riesling leads with lemon sherbet and scratched citrus peel, coiled saline acidity, white flowers and chalk. It is long, fine and lingering but also focused, precise and authoritative. Mount Horrocks is a superb, high-quality producer in Watervale, and amongst those who know, winemaker/owner Stephanie Toole is a beacon for precise, attention-to-detail winemaking. Overlook at your own peril. This is a standout and pure pleasure to drink. 12.2% alcohol, sealed under screw cap.