

Mount Horrocks

From the warmer Auburn site in Clare Valley, this Riesling captures the unique richness and concentration achieved by the rare cordon cut technique.

Cordon Cut Riesling Clare Valley 2024

Clare Valley, Australia



Alcohol :11,60 %

Composition: 100% Riesling

Region and Vineyards

The Clare Valley, in South Australia, is celebrated as one of the world's foremost Riesling regions. While Watervale and Polish Hill are renowned for their dry, steely styles, Auburn, situated lower in the valley at 340 metres, provides a slightly warmer mesoclimate. This difference makes it ideally suited to producing luscious, concentrated dessert wines.

The Mount Horrocks Cordon Cut Vineyard lies adjacent to the historic Auburn Railway Station, which now houses the estate's cellar door. Exclusively planted to **Riesling**, it is certified **organic and biodynamic**, reflecting a philosophy of sustainability and integrity. The warmer conditions of the site encourage flavour concentration, while careful vineyard management ensures fruit purity and balance, essential for a style that depends entirely on natural processes.

Winemaking

The name "Cordon Cut" refers to a daring technique pioneered in Australia, where the vine canes are cut once the grapes reach full ripeness. By severing the canes from nutrient supply while leaving the clusters attached, the grapes gradually dehydrate and raisin on the vine. This concentrates natural sugars, acidity, and flavours in a process that requires both **skill and intuition**.

Harvest is determined not by numbers but by visual cues, taste, and Stephanie Toole's experience with this delicate method. The result is fruit of **remarkable richness and intensity**, vinified to balance luscious sweetness (138 g/L residual sugar) with refreshing acidity (7.8 g/L). The wine is bottled under screwcap, ensuring purity and longevity, with an alcohol level of 11.6%.

Tasting Notes

- **Color:** Bright light gold, with youthful luminosity that will deepen over time.
- **Aroma:** Expressive and refined, with layers of honeyed citrus, mandarin peel, kumquat, and subtle vanilla spice.
- **Palate:** Rich and luscious, yet finely balanced, offering juicy citrus fruits, candied orange, and honey, lifted by mouthwatering acidity. The finish is crisp, elegant, and long.

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Did you know?

The **cordon cut technique** used here is rare and risky, pioneered in Australia to create dessert wines of great concentration without relying on botrytis. It is so labour-intensive and unpredictable that very few producers attempt it regularly.

Wine Pairing Ideas

- **Crème brûlée** - The caramelised sugar notes echo the wine's honeyed character while acidity cuts the richness.
- **Spiced apple tart** - Citrus zest and acidity refresh the buttery pastry and sweet apple.
- **Blue cheese** - The wine's sweetness softens the intensity of salty, pungent cheese.
- **Foie gras terrine** - The luscious texture of the wine complements the richness of foie gras, while acidity refreshes the palate.



Robert Parker (RP) : 94 Points (2024)

After tasting the 2024 Watervale Riesling and being suitably bowled over by it, I am extremely glad to have this 2024 Cordon Cut Riesling in front of me. Aromatically, the wine leads with rosewater and lychee, preserved lemon and wafts of rosemary, pressed roses and orange blossom. In the mouth, the wine is languid, sapid and fine; it penetrates the senses in a most poetic way and lingers on the tongue with spicy accents of paprika and peppercorn, star anise and even cilantro/coriander seed. What a beauty. 11.6% alcohol, sealed under screw cap.