



TASTING NOTES

2009 KILIKANOON MORT'S CUT WATERVALE RIESLING

In very special years at Kilikanoon, we cut through selected fruiting canes in our Mort's Block vineyard prior to harvest. This action results in the grapes dramatically concentrating their flavours and creating a luscious, yet refreshingly crisp, dessert styled Riesling. 2009 was one such very special year.

Watervale soils are typified by fertile red brown loams overlying limestone sub layers; soil profiles that lend themselves to growing Riesling of exceptional distinction and character. All fruit was hand harvested during late February, typically yielding around 5.0 - 6.0 tonnes per hectare.

Appearance: Golden straw in colour with still youthful green tints and brilliant clarity.

Nose: Honeyed and slightly toasty in character with underlying hints of melon and citrus.

Palate: The palate is quite luscious and hedonistic in style, with the texture of a dessert wine yet keenly balanced with the finesse and cleansing acidity that only fine Clare Valley Riesling possesses.

Bottled: June 2009

Cellaring: Potential of at least 20 years

Pair with: Soft white cheeses or enjoy with panna cotta and summer berries.

Residual Sugar: 123g/l

Alcohol: 10.5% v/v

Trophy, Best Sweet Wine, Clare Wine Show 2011 Gold Medal & Best in Class, Los Angeles International Wine Competition 2011 Trophy, Best Sweet Wine, Clare Wine Show 2010



Mort's Block. Mort Mitchell is Kilikanoon's godfather and father to founder and winemaker, Kevin Mitchell. Mort planted the vines which bear his name in the early 1970's and has tended them for over forty years.





