

# MORT'S CUT

## 2020 RIESLING



In very special years, we carefully cut through selected fruiting canes in a section of our Mort's Block vineyard around four weeks prior to harvest. This turns off the supply of moisture to the fruit, rapidly concentrating its flavours and natural sugar content and creating a luscious, yet refreshingly crisp, dessert styled wine.

### PLACE

Watervale, Clare Valley

Our grapes are grown on Ngadjuri country.

### VINTAGE CONDITIONS

A second consecutive dry year, coupled with higher than average temperatures made for a challenging 2019/20 growing season, resulting in yields being down by as much as 30%. The new year brought milder temperatures which gave the vines much needed relief, providing ideal ripening conditions for flavour development and acid retention.

### WINEMAKING

This cane cut technique is only practised in very special years when the ripening season is cooler and more protracted. This gives us more control over the process and ensures that the highest levels of quality can be achieved. Once the desired concentration and flavour enhancement has been reached, the grapes are selected and hand picked with any lower quality fruit rejected on the vine.

### COLOUR

Mid golden straw in colour with subtle green tints. Brilliant appearance and clarity.

### NOSE

Aromas of candied fig, fresh lime juice, glacé fruits and evolving toastiness round out the distinguished nose.

### PALATE

A richly layered and luscious dessert styled wine, yet beautifully balanced by naturally occurring acidity, the flavours of ripe fig, squeezed limes and honey flow through onto the palate further enhanced by the developing toastiness.

### TECHNICAL

Alcohol: 12.5%  
Acidity: 7.4 g/L

### WINEMAKER

Peter Warr & Kirby  
Graudins

### CELLARING

Now until 2026

### AWARDS

