



KILIKANNOON
CLARE VALLEY

2020

MORT'S RESERVE WATERVALE RIESLING



An icon of the Kilikanoon stable, this refined wine is an ode to the place, its people and their vision. This wine is named after our founding winemaker's father, Mort. Mort established many of the original vineyards of Kilikanoon. This single vineyard wine is grown, fermented and cellared with the sole purpose of capturing the essence of these famed Watervale vineyards.

PLACE

Sourced solely from the famed Mort's Block Vineyard in the Clare Valley sub-region of Watervale, the Mort's Reserve is a true expression of this revered single vineyard. Planted in 1970 into red loamy topsoil over a deep limestone base, the east-west row orientation creates the perfect resource from which to craft this wine.



VINTAGE CONDITIONS

The dry winter in 2019 persisted into the growing season. The mild conditions saw the vines emerge from their dormancy early and quickly establish their dark green canopies. The dry season triggered the vines to quickly set fruit, however with slightly lower temps from the previous year, the fruit ripened and produced bold flavours with rich concentration.

WINEMAKING

Fruit for this Reserve wine was picked on the 25th of February - a week earlier than the rest of Mort's Block. The whole bunches were then gently pressed, and the free-run juice cold settled for three days before being racked to a stainless-steel tanks for fermentation. The fermentation was undertaken at low temperatures and continued for 14 days naturally finishing dry. The wine was then chilled and allowed to naturally clarify.

COLOUR

Pale green straw with a translucent lemon hue.

NOSE

A very complex yet subtle aroma of jasmine flowers, lime and kaffir lime leaves.

PALATE

The wine has a seamless flow with a oyster shell acidity at the core. This carries the citrus and snow pea flavours - all of which are tightly wound around a fine, flint like finish. The 2020 vintage shows great purity of fruit with a classic tenstion that will hold true for many years to come.

WINE ANALYSIS

Alcohol: 12.5%
Acidity: 7.6 g/L

CELLARING/PEAK DRINKING

Now until 2035

FOOD PAIRING

Fresh Coffin Bay oysters

WINEMAKER

Peter Warr



LAST TASTED

4th December 2024