

MORT'S BLOCK

2022 WATERVALE RIESLING



Since the inaugural release in 1997, Kilikanoon's first year of production, this wine has been one of our core wines. The Mort's Block Vineyard was planted 50 years ago in 1973 by its namesake Mort Mitchell, Kilikanoon's founding winemaker's father. This wine pays homage to Mort and is a celebration of his hard work and continued dedication to the land and the wines it produces.

PLACE

33°59'42.0"S 138°39'31.7"E

Single Vineyard - Mort's Block, Watervale, South Australia

Altitude - 370m

Soil - Terra Rosa

Our grapes are grown on Ngadjuri country.

VINTAGE CONDITIONS

A dry cool autumn in 2021 lead into good winter rains. Above average spring falls gave way to a very cool, dry summer and autumn 2022. These conditions slowed the ripening of the grapes, resulting in full flavors and good natural acidities while maintaining lower Baume's (sugar) than previous vintages. Overall, conditions were ideal for the variety making it a rare vintage where quantity is good, and quality exceptional.

WINEMAKING

Row selected parcels of Riesling fruit were picked over the course of a week at ideal stages and were loaded directly into the press. The iridescent free run juice was then allowed to drain and held separately, prior to the gentle pressing of the grapes. Settled naturally, the clarified juice was allowed to warm and commence fermentation. The fermentation continued at low temperatures to retain the fruit intensity, delicate aromas and fine acid line.

COLOUR

Translucent with a pale lemon hue.

NOSE

Complex and rich the aroma highlights the outstanding vintage. White flowers, soft spice, lime juice and chalk, all combine with a heady intensity not seen in recent years.

PALATE

A sublime, long and focused flavour sensation. Fresh kaffir lime, crushed granite, jasmine and honeydew melon permeate and saturate the senses. All of these flavours weave an intricate web across a delicate, minerally acid frame, that lengthens and deepens the finish. A wine to thoroughly enjoy now, yet will greatly reward careful, extended cellaring where the flavours will deepen, evolve, and mature into something quite spectacular.

TECHNICAL

Alcohol: 11.5%

Acidity: 7.4 g/L

Residual Sugar: 1.4 g/L

WINEMAKER

Peter Warr

Last Tasted:

22nd July 2022

CELLARING

Now until 2035

AWARDS



 **winepilot**
95 points