

# MORT'S BLOCK 7K

## 2023 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. 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**

Good winter rains regenerated the soil and a cool start to the growing season was mild. This resulted in the vines staying in a vigorous stage for longer before entering flowering. This in turn delayed the production and ripening of the grapes. Ripening in the cooler conditions, the berries were able to slowly develop their full flavors while maintaining good natural acidities. These ideal conditions for the variety made for a season that produced wine that has bold and pure fruit expressions.

#### WINEMAKING

The single 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**

#### NOSE

Very pale with a lemon hue.

Complex and intense array of Meyer lemon, Tahitian lime and white flowers, combined with fine chalk and hints of fresh ginger.

## PALATE

Concentrated and juicy waves of lemon and lime juice coat the palate. Hints of talc, jasmine and refreshing mineral-like acidity drive the flavour through a long and lingering finish. A wine that can be enjoyed now and will also appreciate years in the cellar to slowly evolve.

## **AWARDS**



## **TECHNICAL**

Alcohol: 11.5% Acidity: 7.4 g/L

Residual Sugar: 2.1 g/L

#### **WINEMAKER**

Peter Warr Last Tasted: 5th March 2024

## **CELLARING**

Now until 2036