

# MORT'S CUT

## 2023 RIESLING



With delicate planning and precision, 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 cool growing season saw the delay of fruit on the vines. This pushed the ripening season back into the year, which with late summer rains and the seasonal change of Autumn created perfect conditions for a finely balanced and complex, sweet styled Riesling.

### 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

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

### AROMATICS

Aromas of marmalade, seared orange zest and Murraya flowers create a complex and alluring nose.

### Palate

A richly layered and luscious dessert styled wine, yet beautifully balanced by naturally occurring acidity - a bright and light wine that is still mouth coating. The flavours of poached pear, crushed almond and burnt honey flow through onto the palate and are lifted by a ripe Granny Smith apple acidity.

### TECHNICAL

Alcohol: 9.5%

Acidity: 7.0 g/L

### WINEMAKER

Peter Warr

### CELLARING

Now until 2033