



## Kilikanoon 2005 “Mort’s Block” Riesling

This 2005 Riesling was sourced entirely from the renowned 'Mort's Block' vineyard located in the Watervale region of the Clare Valley. Soils are predominantly red brown loams over a limestone sub layer. Seasons in the Clare Valley tend to be typically Mediterranean in climate with the majority of rain falling in the May to October period. Yields are usually 3.0-3.5 tonnes per acre. All vines are hand pruned and hand picked.

All fruit was harvested when the fruit flavours, acid and sugar balance peaked in late March 2005. The fruit was gently passed through a membrane press with only free run juice making up the final blend. The wine was fermented cool (12 - 14 C) for 21 days to preserve the natural fruit aromas and flavours.

**Appearance:** The wine is pale straw in colour with distinct green tints. Clarity is brilliant.

**Nose:** Intense aromas of limes and lemons predominate the underlying floral and perfumed notes, characters that are so typical of premium Watervale Rieslings

**Palate:** Again intense limes / citrus flavours are prevalent. The 'Mort's Block' is a fuller Riesling style with strong palate length and depth of flavour. The wine is dry with crisp acid balance and a lingering finish.

Cellaring potential At least 10 - 15 years

**Alcohol:** 12.0%

