

KILIKANOON, CLARE VALLEY, AUSTRALIA

MENTZENDORFF  
*wine shippers since*  
1858

# MORT'S BLOCK RIESLING



## DETAILS OF PRODUCTION

Mort Mitchell is Kilikanoon's godfather and father to owner and winemaker, Kevin Mitchell. Mort planted the vines which bear his name in the Clare Valley sub-region of Watervale in the early 1970's. He carefully tended to these vines for over 40 years, and it is his efforts that allow Kilikanoon to produce such a fantastic example of Clare Valley Riesling year on year. The Watervale soils are typified by fertile red brown loams overlying limestone sub layers, soil profiles that lend themselves to growing Riesling of exceptional distinction and character. Made as a blend of three higher altitude Watervale sites, all fruit was hand-picked and sorted with only free run juice used for the final cuvee. Multiple harvests from different blocks gives the winemaking team the ability to capture differing acid and flavour profiles. This allows for the creation of a wine with immense character and a complete organoleptic profile. Each parcel gently pressed to stainless steel and fermented cool for between two and three weeks retains the freshness and vibrancy of the fruit. A second consecutive dry year, coupled with higher-than-average temperatures made for a challenging 2019/20 growing season, resulting in yields being down by as much as 30%. The new year brought milder temperatures which gave the vines much needed relief, providing ideal ripening conditions for flavour development and acid retention.

### VINTAGE

2020

### STYLE

White

### BLEND OF GRAPES

100% Riesling

### WINEMAKER

Peter Warr & Kirby Graudins

### ALCOHOL

12.5%

### RESIDUAL SUGAR

0.5g/l

## TASTING NOTES

Pale straw in appearance with brilliant clarity. The nose shows delicate floral notes and intense citrus flavours, well supported by freshly squeezed lemon and macadamia. Intense lemon pith and grapefruit with a talc like grip, bracing mineral focussed acidity drives the palate to a refreshing finish. It's long and persistent finish is the perfect indication that this vintage will be one to reward with further cellaring time to increase its complexity and appeal.

## HOW TO SERVE

Perfect to enjoy alongside the freshest seafood, scallops with fresh lime and oysters au naturale. A wine drinking beautifully in it's youth or one that will provide further reward with careful cellaring of at least 20 years!

