
MOCANDUNDA VINEYARD

“THE KINDEST CUT” RIESLING 2012



Mocandunda Vineyard's viticulturist, Rodger Ackland, is a pioneer of the cane-cut Riesling style in Australia. “The Kindest Cut” is a wine that combines a luscious richness together with freshness and balance. Intensely sweet, it possesses a refreshingly balanced acidity.

THE WINE

Appearance

Bright amber in colour with golden hues.

Nose

A complex amalgam of citrus – brown lime cordial and mandarin together with baked apple, caramel and hints of spice.

Palate

The palate is rich and luscious, with ripe fruit flavours and intense sweetness. Balance is provided by a tangy acidity that carries a long, cleansing finish without becoming cloying.

Food Pairing

Perfectly paired with fruit based desserts but has the versatility to accompany smoked salmon or even pate.

Cellaring

Best consumed within a few years to enjoy the wine's balance and freshness but has the potential to age for 5-8 years.

THE TECHNICAL BITS

Vineyard

The Mocandunda Vineyard lies along a stony ridge, elevated some 450m above sea level just east of the township of Clare. The area enjoys a notable diurnal range – warm days coupled with cool evenings, allowing the slow development of flavour whilst retaining natural acidity. Plantings are on shallow, red loamy-clay soils over limestone with rows running east-west so as to provide ample sunlight into the canopy without over-exposing fruit to hot afternoon sun. The vines are minimally irrigated just so as to maintain canopy health. Eight rows of the Riesling block are allocated to the production of “The Kindest Cut”.

The Season

The 2012 growing season was a mild one. Harvest conditions were quite warm, leading to the production of ripe, fruitful wines. Canes were cut early March once the fruit had achieved

optimal ripeness and upon shriveling on the vine, the fruit for “The Kindest Cut” was harvested mid April at 21 Baume.

Winemaking

Fruit was hand-harvested in the cool of the early morning and then crushed and pressed without delay. Fermented in stainless steel tanks, it was settled, filtered and then bottled in September 2012.

Analysis

10.5% alcohol, 169 g/L residual sugar, 9.82 g/L titratable acidity, 2.98 pH

