
MOCANDUNDA SINGLE VINEYARD

RIESLING 2012



Regarded as one of The Clare Valley's most consistent Riesling vineyards, Mocandunda produces distinctive, fruitful Riesling which balances fruit intensity with a steely minerality. The style offers freshness and vibrancy in its youth coupled with the capacity to develop honeyed complexity with age.

THE WINE

Appearance

Pale straw with the faintest of lime hues.

Nose

Classic lifted citrus fruit characters of lemon blossom, fresh lime and mandarin peel, accompanied by nuances of tropical fruits.

Palate

The palate has richness and displays fruit intensity of fresh, sweet lime coupled with hints of mango and guava. It retains minerality and a lively acid structure which carries through the palate and provides balance with a long, clean finish.

Food Pairing

A versatile style which comes into its own with fresh oysters or whitebait.

Cellaring

Enjoy the lively, fresh fruit characters of its youth or allow 3-5 years to develop the richness of classic honeyed and toasty characterstoasty characters.

THE TECHNICAL BITS

Vineyard

The Mocandunda Vineyard lies atop a stony ridge, elevated some 450m above sea level just east of the township of Clare. The area enjoys quite a 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.

The Season

The 2012 season can be described as a warm, low-yielding year. Solid winter and spring rains led to high soil moisture levels leading into the season. Overall, the season was mild and thankfully, a couple of localised hail events skirted the vineyard. Harvest conditions were dry and

warm leading to ripe flavour development.

Winemaking

Fruit was machine-harvested on the 24th of February at night so as to take advantage of the cooler temperatures and then gently de-stemmed. Only free-run juice was used with no pressings returned to the blend. Upon fermentation in stainless steel tanks, the wine spent five weeks on lees to build mid-palate weight.

Analysis

13% alcohol, 2.03g/L residual sugar, 6.67 g/L titratable acidity, 2.99 pH

