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# MOCANDUNDA VINEYARD

## “STONY RIDGE” RIESLING 2013



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Regarded as one of The Clare Valley’s most consistent Riesling vineyards, Mocandunda produces distinctive, fruitful Riesling that balances fruit intensity with a steely minerality. The Stony Ridge is Mocandunda’s hand-picked Riesling, seeking to be the purest and finest expression of Riesling from our ‘terroir’.

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### 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, together with subtle notes of lemon myrtle and thyme.

#### Palate

The palate displays fruit intensity of fresh, sweet lime coupled with a minerality and a linear structure but with a dense core of fruit. Fresh acidity carries a finish that is long, pure and dry.

#### Food Pairing

A versatile style that comes into its own with shellfish or whitebait.

#### Cellaring

Enjoy the lively, fresh fruit characters of its youth or allow 5-8 years to develop the richness of classic honeyed and toasty 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 2013 season at Mocandunda could be regarded as exceptional. Spring rainfall was below average and this trend continued through the season. Thankfully, rainfall events in December and February allowed the vineyard to remain healthy, albeit with reduced

vine vigour. Most notably, late January and early February saw cool conditions predominate with the cool evenings allowing acid retention and delicate flavour development.

#### Winemaking

Fruit was hand-harvested on the 23rd of February at first light so as to take advantage of the cool morning 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 six weeks on lees to build mid-palate weight. The wine was bottled late July.

#### Analysis

12% alcohol, 0.31g/L residual sugar, 7.19 g/L titratable acidity, 3.03 pH

