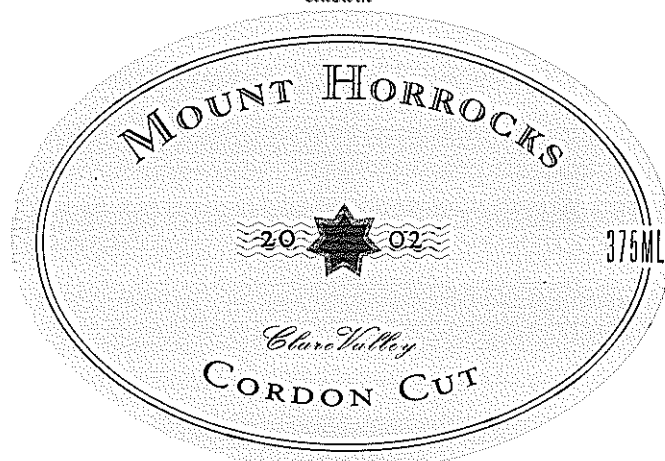


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MOUNT HORROCKS



The Old Railway Station
Auburn



MOUNT HORROCKS
2002
CORDON CUT RIESLING

'Cordon Cut' refers to a unique, risky process. It involves cutting the canes when the grapes are ripe, allowing the remaining fruit to concentrate and raisin naturally on the vine. This results in intense flavour and richness.

The **2002 Mount Horrocks Cordon Cut Riesling** is bright white gold with lime-edges. Abundant classical riesling fruit suggest a stunning wine. It is floral-scented, with candied orange and fragrant lime cordial notes. The concentrated fruit and high sugar content give a luscious mouthfeel. Dried apricots, lime, and honeysuckle flavours are fresh and lively, and really well-balanced by a zippy acid finish.

This is the perfect match for a fresh fruit and cheese platter and a wide range of fruit based desserts. Whilst delightful drinking now, Mount Horrocks Cordon Cut Riesling has the ability to age gracefully for 10 years.

In February 2000, the **Mount Horrocks Cordon Cut** was named in the **Top 10 Dessert Wines in Australia** by *The Wine Magazine*. Esteemed US wine writer Robert Parker Jnr gave the 2000 Cordon Cut Riesling 92/100.