



2010 KILIKANOON MORT'S BLOCK RIESLING Review Summary



95 pts “Has a potent bouquet in ultra-classic Watervale style, the palate every bit as intense and potent as the bouquet suggests. Citrus and mineral acidity chase each other through to the long finish.”

James Halliday
Australian Wine Companion
2012

91 pts “From 40-year-old vines planted by winemaker Kevin Mitchell’s father, this is an extreme vintage of Mort’s Block: intensely soil-driven, as acidic as grapefruit and lime pith, exotic with savory spice. It’s fleshy enough on the palate that the abrasion of the acidity is absorbed back into the wine. Built to age ten years or more.”

Joshua Greene
Wine & Spirits
October 2011

90 pts “Bright straw. High-pitched citrus and mineral aromas are complicated by floral and spice nuances. Dry and tightly wound, offering zesty pink grapefruit and lemongrass flavors and a kick of white pepper. A linear, precise Riesling with very good finishing clarity and cut. This would be great with oysters.”

Josh Raynolds
Stephen Tanzer’s International Wine Cellar
July/August 2011

90 pts “Kilikanoon’s 2010 Mort’s Block Watervale Riesling has pronounced aromas of warm lemon slices, coriander seed, orange blossom and kaffir lime leaf. The dry, light to medium-bodied palate gives very crisp acid and concentrated citrus and herb flavors with a long zesty finish. Deliciously citrusy and vibrant now, it has some potential for evolution and should keep to 2020+.”

Lisa Perrotti-Brown
Robert Parker’s The Wine Advocate
December 2010



89 pts – Cellar Selection “Lean and crisp to the point of being ungenerous at this point in time, give this reticent Clare Riesling 3–4 years to loosen up. Right now, there’s not a lot of fruit to be found, just hints of pear and tart green apples.”

Joe Czerwinski
Wine Enthusiast
April 2012

89 pts “Rather reserved on the nose with some distinct polleny floral elements and faint hints of citrus leaf and zest, but not much showing yet. Wow, this is sharp on entry with really zesty acids that support a tight bud of mineral-framed lime fruit. There’s a little watermelon rind here with those raw acids and the fruit is a bit modest, but the wine has a bit of a closed feel to it. The finish is all lime juice, bright, fairly long and incisive. This needs time to fully reveal itself, but has fine intensity and balance. Break out some oysters.”

Gregory Dal Piaz
Snooth
July 2011

GOLD MEDAL

Dallas Morning News and TexSom Wine Competition 2012

EXCEPTIONAL “Startling aroma: lime sherbet, TDN (which will grow with time in bottle), spice and juniper. It is completely dry and mineral-y tart. Try with oysters or other tart foods.”

Dan Berger
Vintage Experiences
March 22, 2012