

MOUNT HORROCKS



2017 SEMILLON

BACKGROUND

Mount Horrocks Wines is operated by proprietor/winemaker Stephanie Toole, who restricts production to approximately 3,500 cases per annum in order to achieve her aims of quality and single vineyard expression.

Stephanie carefully crafts her wines, which she describes as “essentially hand made food wines with emphasis on structure as well as generous fruit flavours”.

95 Points – JAMES HALLIDAY – 2018 WINE COMPANION

VINEYARDS

Hand picked from estate owned single vineyard in Watervale.
Certified Australian Organic (ACO)

VINIFICATION

This wine is 100% barrel fermented in French oak barriques, 40% new. Lees stirred every two weeks for three months and allowed to remain on yeast lees for a total of eight months. Bottled without fining. Suitable for vegans and vegetarians.

TASTING NOTES

Very pale white gold.

Dried wildflower and lightly stewed apple over nuanced spicy oak. Crisp, lightly savoury, lemony Semillon with texture and length. Layered and flavoursome yet relatively light and bright for what is a wood-aged white, the pristine fruit shining through on the finish, balanced by chalky acidity. Sips nicely on its own but truly shines with grilled white fish or poultry.

Worth cellaring through to 2028.

