

MOUNT HORROCKS



2020 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”.

94 Points – JAMES HALLIDAY – 2021 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

Bright pale gold.

Inviting, complex aromas of citrusy varietal fruit and toasty, spicy oak beckon one to dive into the glass where this vibrant and refreshing wine delivers lemongrass, lemon rind, nuts and herbal notes with spiced, toasty oak and delicious creaminess. Super fresh and super stylish, with great length of flavour. Remarkably complex given its apparent elegance. Enjoy now through to the next decade.

