



## `Watervale` Clare Valley Semillon 2016

Clare Valley, South Australia, Australia



### PRODUCER

Mount Horrocks Wines is run by proprietor/winemaker Stephanie Toole. Stephanie restricts production to approximately 2,500 cases per annum in order to achieve her aims of quality and single vineyard expression. Stephanie describes her wines as 'essentially hand made food wines with an emphasis on structure as well as generous fruit flavours'. All grapes are 100% estate grown from three separate vineyard sites totalling nearly 10 hectares which were 'A grade certified' by Australian Certified Organic and Biodynamic (ACO) in 2014 and 2021 respectively. Her persistence with classic, no-compromise winemaking and a fully integrated organic and biodynamic approach to growing and making sets Mount Horrocks apart from the mainstream.

### VINEYARDS

The Mount Horrocks Semillon is from a low yielding, single vineyard of unirrigated vines in Watervale. It has been a Australian Certified Organic (ACO) wine from 2014. Harvest is always done by hand.

### VINTAGE

A warmer than average December was followed by normal temperatures, but a dry January. February began cool, with some much-needed rain before a string of warm, sunny days and cool nights, making for ideal harvest conditions. 2016 looks to be the most exciting vintage in a decade.

### VINIFICATION

This wine was 100% barrel fermented in French oak barriques, 40% new. Lees stirring took place every two weeks for four months, and the wine was allowed to remain on the lees for a further eight months. As always, the wine was bottled without fining.

### TASTING NOTES

This Semillon is light white gold in colour, the nose has perfumes of garden herbs and apple over lightly toasty, spiced oak. Bright and tight, crisp and textured, this has layers of fruit and gentle oak savouriness. Citrus peel and green apple, baked pear and hazelnut praline, with a creamy texture and a long, elegant dry finish.

Grape Varieties	<b>100% Semillon</b>
Winemaker	<b>Stephanie Toole</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.9g/L</b>
Acidity	<b>7g/L</b>
Wine pH	<b>3.13</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Carbon Neutral, Sustainable, Vegetarian, Vegan</b>