

Mount Horrocks,  
**`Watervale` Clare Valley Semillon 2022**  
Clare Valley, South Australia, Australia

MOUNT HORROCKS



Grape Varieties	<b>100% Semillon</b>
Winemaker	<b>Stephanie Toole</b>
Closure	<b>Screwcap</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.4g/L</b>
Acidity	<b>6.5g/L</b>
Wine pH	<b>3.17</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Biodynamic, Certified Organic, Vegetarian, Vegan</b>

## PRODUCER

Mount Horrocks Wines, in Clare Valley, is owned by winemaker Stephanie Toole, who purchased the estate in 1993 after a career selling fine wines in Perth. By April 1998, she had renovated the historic Auburn Railway station as her cellar door and by 2000 she had acquired land in Watervale to plant her own vineyards. The grape varieties are carefully matched to each site's soil and microclimate. These include the 'Cordon Cut' vineyard, close to the cellar door, which has been planted only with Riesling. The 'Alexander' vineyard at Watervale is planted with just Shiraz, while the 'Watervale' vineyard boasts Riesling, Semillon, Nero d'Avola and Cabernet Sauvignon. Mount Horrocks is certified organic and biodynamic. Meticulous vineyard management and no-compromise winemaking sets Mount Horrocks Wines apart from the status quo. To quote James Halliday's 2023 Wine Companion, "Stephanie Toole has never deviated from the pursuit of excellence in the vineyard and winery. The attention to detail and refusal to cut corners are obvious in all her wines."

## VINEYARDS

The Mount Horrocks Semillon is from a low yielding, north facing vineyard in Watervale, sitting at an elevation of 480 metres above sea level. It has been an Australian Certified Organic (ACO) wine since 2014. Harvest is always done by hand.

## VINTAGE

The season started with a dry, cool autumn, followed by heavy winter rainfall. Higher than average rain in spring led to decent soil moisture and well-irrigated vines. Budburst was delayed slightly and combined with a cool summer, led to one of the latest starts to the vintage in over a decade. Nonetheless, the region managed to escape damage from fire and hail. The grapes ripened gradually and vines ended up producing fruit with healthy natural acid levels and complex varietal character. The delay in fruit set did not impact the overall yield and quality was consistently high producing outstanding wines.

## VINIFICATION

Upon arrival at the winery, the hand-harvested grapes were crushed and destemmed. This wine was 100% barrel-fermented in French oak barriques, of which 40% were new. Lees stirring took place every two weeks for three months, and the wine remained on the lees to age for a further nine months. As always, the wine was bottled without fining.

## TASTING NOTES

This wine is pale gold in colour with a lime-edge. Impressively light, elegant and zesty with vibrant flavours of lemon, apple, freshly cut grass, and subtle spicy oak. The wine has a restrained creamy texture and is stylish and balanced on the finish.