

Mount Horrocks

100% barrel-fermented in French oak with thoughtful lees stirring, Mount Horrocks Semillon marries vivid lemon and herbal lift to creamy mid-palate weight, finishing precise, dry and persistent. A benchmark in artisanal Australian Semillon.

Semillon 2024

Clare Valley, Australia

94
James Halliday



Alcohol :13,70 %

Composition: 100% Sémillon

Region and Vineyards

Watervale, in South Australia's Clare Valley, is prized for whites that combine bright acidity with depth. The Mount Horrocks Semillon block is a **north-facing** site at **480 metres** elevation on distinctly **rocky, low-fertility soils**—conditions that naturally limit yield and intensify flavour. The vineyard forms part of the estate's compact holdings around Watervale and Auburn and is farmed to highlight purity and place.

Certified **organic and biodynamic**, the site is hand-tended and hand-harvested, with vines deliberately "challenged" to produce concentration and structure. In 2024, a small run (about **242 cases**) underscores the artisanal scale. The result is Semillon with classical Clare Valley nerve, but also the mid-palate weight to carry subtle oak and lees-derived texture—qualities that set this cuvée apart from lighter, unoaked regional interpretations.

Winemaking

Grapes are **hand-picked**, then gently **crushed and destemmed** before fermentation. In contrast to many Australian Semillons, this wine is **100% barrel-fermented in French oak barriques** (around **30% new**), bringing discreet spice and structure while safeguarding varietal clarity.

Texture is built via **lees stirring every two weeks for three months**, followed by a further **eight months on lees** in barrel. Bottling occurs **without fining** to preserve integrity and mouthfeel. The guiding intent is balance: a dry, citrus-driven core framed by creamy lees complexity and perfectly judged oak—crafted for immediate pleasure and graceful evolution.

Tasting Notes

- **Color:** Light, bright yellow-gold with green glints.
- **Aroma:** Granny Smith apple, lemon zest and subtle grassy notes, layered with faint spice and restrained French oak.
- **Palate:** Generously flavoured yet crisp and refreshing; citrus and stone fruit ride over a creamy, lees-derived texture. Dry, precise finish with impressive length and lingering freshness.

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Did you know?

Mount Horrocks' cellar door is the restored **Auburn Railway Station**, revived by Stephanie Toole in 1998—a fitting emblem of the estate's blend of heritage, sustainability, and meticulous modern winemaking.

Wine Pairing Ideas

- **Roast chicken with lemon and thyme** - Citrus lift and gentle oak mirror the seasoning; acidity refreshes the palate.
- **Seared scallops with beurre blanc** - Creamy lees texture complements butter richness while the wine's brightness keeps things lively.
- **Asparagus and parmesan risotto** - Herbal notes and vivid acidity cut through the risotto's creaminess.
- **Aged goat's cheese** - Taut acidity and subtle oak frame the cheese's tang and nuttiness.



James Halliday (JH) : 94 Points (2024)

This is out of the box in the best sense. Quite unctuous, medium-weight texture, lanolin grease and slide, some honeyed notes, sea spray and brine, then the more classic characters of lime, lemon and green apple. It's generous and riper than expected for the variety but, in that, complex, layered and just darn lovely. Lots of personality, too. Drink in youth.