



# MOUNT PLEASANT



## 2024 Estate Semillon

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Sourced entirely from our own vineyards, our Estate Semillon is released in its infancy to preserve the freshness and vitality that is Hunter Valley semillon.

### Vinification/Maturation

Handpicked in the early morning to ensure the fruit was cool. Destemmed to press where only 500 liters per ton of the finest free run juice was taken. Settled, racked, and inoculated for a clean and cold fermentation which took 14 days. Chilled and fined before bottling in June.

### Tasting Notes

A nose accentuated by lemongrass, citrus and dried herbs with a palate of fresh lemon and lime, beautiful mouth-watering acidity, and succulent fruit sweetness.

### Drinking Window

Hunter Valley semillon ages like no other. With modern day bottling techniques, this wine will age under screwcap for many years to come. Drink now or cellar up till 2040

### Food Pairing

Young semillon pairs perfectly with fresh seafood, especially oysters.

### Wine Analysis

Alc: 11.3% | pH: 2.98  
TA: 7.0g/L | RS: 2.1g/L