

GROSSET

Gaia 2013



This 24th release of Grosset Gaia is one of the smallest in volume due to the Gaia Vineyard rejuvenation program. It is a blend of cabernet sauvignon and cabernet franc from a rocky, isolated, wind-swept two hectare block close planted by Grosset in 1986.

In 2013, there are subtle floral aromatics with violet notes, and opulent mulberry, brambly, blackcurranty flavours complexed by briary notes. The palate is almost sumptuous: velvety, silky smooth, moving towards plush, balanced by very fine, slinky tannins that sit delicately on the finish.

In 2014, Grosset Gaia was included on the *Langton Classification of Australian Wine*, widely regarded as the best publication of its kind outside Europe. This recognises Grosset Gaia as one of the most sought-after wines produced in this country.

Grosset Gaia is produced from vines that are pruned, trained and harvested by hand. The wine is matured exclusively in French oak barriques, fifty percent of which are new, then bottled and allowed to settle for a further twelve months before release. As with every Grosset release for more than a decade, this wine has no added tannin and has not been fined.

An elegant, savoury blend of cabernet sauvignon and cabernet franc, the vineyard's altitude imparts a uniqueness to this wine. '...a model of consistency.' James Halliday (Weekend Australian).

Date of Release: 1 March 2016

www.grosset.com.au