

GROSSET



Grosset Alea 2015

The Alea Riesling comes from a narrow corridor of hard red rock with poor, orangey, red loam topsoil. As the early fruit from the vineyard reminded Jeff of the great German Rieslings, he decided to take a very different approach to the creation of Alea. The aim was to make a wine generous, succulent and long.

Showing restraint and delicacy on the nose with some lime blossom notes, this beautifully balanced Riesling, has silky texture that is initially soft, yet is tight and gently grippy in the mid-palate. There are positive lemon curd and lime zest flavours, a tight structure and lively softish cleansing acidity that is dry and zingy.

Awards: Not yet rated

Ageing potential: First vintage 2012 so as yet unknown, however probably 15 years

Source: Grosset Alea Vineyard (ACO certified)

Site: North-eastern extreme of Watervale sub-region at high altitude (460m)

Soil: Hard red rock (slate-like) with a poor orange/red loam for topsoil

Clone: One German (moderate vigour)

Yield: 2.5 bottles per vine

Canopy: Variable vigour due to rock, trained upright

Bunch size: Medium berries and bunches, 140g/bunch

Fruit colour: Yellow/green

Harvest date: Hand-harvested Feb 14th – Feb 17th 2015

Fermentation: Two ferments according to harvest

Fruit flavours: Kaffir lime with hints of white flowers and herbs

Profile: Almost dry, underpinned by a linear acidity: fragrant, generous, succulent and long

Fining: Nil – suitable for vegans and vegetarians



ANALYSIS DETAILS	
Vintage	2015
Grape variety	Riesling
Region	Clare Valley
Winemaker	Jeffrey Grosset, Brent Treloar
Alcohol	12.5%
Residual sugar	12.4g/L
pH	2.90
Total acidity	8.2g/L
Bottle size	750 ml
Closure	Screwcap