

GROSSET

Grosset Semillon Sauvignon Blanc 2015



Just 800 cases of this vintage released. While quite fine and showing distinctive sauvignon blanc character, it is in fact 75% Clare Valley semillon and 25% Adelaide Hills sauvignon blanc.

The 2015 continues a run of outstanding vintages for the wine as well as maintaining the style. The higher percentage of semillon gives weight and definition without taming the primal sauvignon characters of the blend. White floral aromatics with some fresh herb notes, an intense, tight core of pure nectarine and white peach flavours give a mid-palate tang, before a zesty finish of considerable length.

Ageing potential: Enjoy now or up to 5 years

Source: Semillon; Grosset Watervale Vineyard. Sauvignon blanc; Woodside, Adelaide Hills

Site: Semillon; 450 metres, poor soil. Sauvignon Blanc; 500 metres, gentle western slope

Soil: Semillon; poorer loam over hard red rock (slate like). Sauvignon blanc; medium to heavy dark brown loam

Yield: Semillon; low medium vigour/yield. Sauvignon Blanc; medium vigour/yield

Canopy: Both vertically trained

Bunch size: Both varieties produce medium size bunches and berries

Fruit colour: Semillon; yellow/green. Sauvignon Blanc; even, bright green

Harvest date: Semillon; 16th February 2015. Sauvignon Blanc; 4th March 2015

Fermentation: Two ferments; each variety fermented separately – blended to taste

Fruit flavours: Blossom, white peach, lime and apple

Profile: Both varieties prominent with slightly mineral, dry finish

Fining: Nil – suitable for vegans and vegetarians

ANALYSIS DETAILS	
Vintage	2015
Grape variety	Semillon/Sauvignon Blanc
Region	Clare Valley/Adelaide Hills
Winemaker	Jeffrey Grosset, Brent Treloar
Alcohol	12.7%
Residual sugar	1.3g/L
pH	3.18
Total acidity	6.7g/L
Bottle size	750 ml
Closure	Screwcap