GROSSET



Grosset Springvale 2015



The six hectare Springvale vineyard is situated at Watervale's highest elevation (460 metres) on a gradually mainly north-facing slope where the soil is red loam over limestone and slate. This highly sustaining profile insulates the drought sensitive riesling vines, which produce lime-green medium-sized berries.

The outstanding vintage is evident, too, in the Grosset Springvale which has impressive finesse and balance between intense primary fruit and schisty minerality. There are typically restrained aromatics, pure lime zest and lemon juice flavours with savoury overtones, taut structure and lively zingy acidity with some flinty notes to finish. This is a satisfying riesling the hallmarks of which are its generosity and harmony. It will give delight in the short term yet can be allowed to mature in a cool dark place.

Awards: Langton Classification VI: Rated 'Outstanding' Wine Ark: One of Australia's five most collected white wines

Ageing potential: 5-15 years, up to 20 years Source: Grosset Springvale Vineyard (ACO certified) Site: North-eastern corner, Watervale sub-region at high altitude (460m) Soil: 'Soft rock' site with thin topsoils of red loams interspersed with shale over limestone Clone: Two German and one unknown Yield: 2.5 bottles per vine Canopy: Low-moderate vigour, shoots avg. 1m, trained upright Bunch size: Compact moderate berries and bunches, 150g/bunch Fruit colour: Lime green colour Harvest date: Hand harvested Feb 8th - Feb 16th 2015 Fermentation: Five ferments according to clone and vine age Fruit flavours: Lime driven with mineral background Profile: Dry, finely structured, vibrant and pure Fining: Nil- suitable for vegans and vegetarians

ANALYSIS DETAILS	
Vintage	2015
Grape variety	Riesling
Region	Clare Valley
Winemaker	Jeffrey Grosset, Brent Treloar
Alcohol	12.7%
Residual sugar	1.7g/L
рН	2.97
Total acidity	7.3 g/L
Bottle size	750 ml
Closure	Screwcap