

GROSSET

Grosset Semillon Sauvignon Blanc 2017



The bouquet entices with bright floral and fresh garden herb aromas, supple, intense, tangy gooseberry and lychees flavours, good weight in the mid-palate, before crunchy acidity heralds a vibrant dry finish of considerable length.

A wonderful expression of the style, this release will help to maintain its reputation as among the country's finest.

'Our take on this classic blend is clear. The ideal conditions for growing each variety are very different; semillon responds to warmer sunny weather while sauvignon blanc thrives in cooler, mild conditions. To me, the obvious approach is for each to be grown in the region where it excels. For semillon, that means the Clare Valley and for sauvignon blanc it's the Adelaide Hills.' JG

Ageing potential: Enjoy now or up to 5 years

Source: Semillon; Grosset Rockwood 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: March 21st – April 7th 2017

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

Release Date: September 1st 2017

ANALYSIS DETAILS	
Vintage	2017
Grape variety	Semillon/Sauvignon Blanc
Region	Clare Valley/Adelaide Hills
Winemaker	Jeffrey Grosset, Brent Treloar
Alcohol	12.5%
Residual sugar	2.1g/L
pH	3.10
Total acidity	6.9g/L
Bottle size	750 ml
Closure	Screwcap