

GROSSET

Grosset Springvale 2017



The 'Springvale' also 'surprises' being more intensely primal than it is in most vintages. It entices with lime and lemon blossom aromas. There's layer after layer of mouth-puckering lime juice flavours, tight structure, spine-tingling acidity and shaley mineral notes that linger. It's an outstanding 'Springvale', fine, intense, pure, minerally and dry.

'The Springvale vineyard was planted seventeen years ago. It is unique on two fronts: First, its odd shape accurately reflects the red loam-over-limestone profile below. Under this limestone is slate, its existence discovered by us only after the vine roots had reached that far. Second, the mix of riesling clones is rare. The result is a deliciously limey riesling with backbone.' JG

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 organic)

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. A bedrock of slate exists at a depth of more than three metres.

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 March 11th – March 24th 2017

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

Release Date: September 1st 2017

ANALYSIS DETAILS	
Vintage	2017
Grape variety	Riesling
Region	Clare Valley
Winemaker	Jeffrey Grosset, Brent Treloar
Alcohol	12.5%
Residual sugar	2.1g/L
pH	3.11
Total acidity	7.2g/L
Bottle size	750 ml
Closure	Screwcap