

## What the Press Are Saying

### Grosset Gaia 2006

**James Halliday *Australian Wine Companion* 2010 Edition**

Pristine colour; a complex and appealing mix of red and blackcurrant, black olive, a dash of herbs, and beautifully handled oak; the palate is surprisingly generous and open knit, but offers a long, fine, ample and seductive fine-grained tannin finish; beautiful balance, as befits the name. **95 points**

**Ray Jordan *West Weekend Magazine, West Australian* 25 April 2009 *Living Legends***

Stunning three-blend red from this very good South Australian vintage. Grosset has nailed it, producing a wine of extraordinary polish, elegance and style, yet immensely powerful and effortlessly long. Wonderful oak treatment, with ripe tannins and opulent fruit contributing to a silky-smooth palate. Top drawer stuff. **96/100**

### Grosset Piccadilly Chardonnay 2007

**Nick Stock *WBM 100* April 2009**

Grosset's Chardonnay is looking every bit the part with edgy solids-derived complexity layered across Adelaide Hills stone fruits and citrus hints – mouthwatering stuff. Peach and orange citrus flavours are dressed in gently nutty oak complexity with a creamy texture and a punchy, driven finish. **93 Points**

**Chardonnay Highly Recommended *Winewise* April 2009**

A very fine wine which is a faultless example of the style. A restrained, spicy chardonnay with attractive white peach aromas and flavours. The palate is creamy, long and satisfying.

### Grosset Pinot Noir 2007

**Nick Stock *The Penguin Good Australian Wine Guide* 2010**

The most highly priced wine in the Grosset stable, this '07 Adelaide Hills pinot is a pristine statement of restrained pinot fruit, cherries, and a gentle hint of sweet spice. Still very unevolved and fresh with gentle background oak. There's a fleshy and intense palate, vibrant, bright cherry fruit flavour and a svelte acid frame. Tannins ride smoothly across the palate, lifting with a musky red fruit finish. **94 points**

**Huon Hooke *Gourmet Traveller Wine* August 2009**

Sweet-cherry, almost bubblegum aromas; delicious cherry flavours; sweetly ripe and lovely. Lighter coloured but with a good red-purple hue. Medium-bodied, finely textured, stylish and fragrant, almost luscious flavour. **93 points**

The next newsletter, Spring 2010, will announce the release of:

**2010 Grosset Polish Hill and Springvale Rieslings  
and 2010 Semillon Sauvignon Blanc.**

**GROSSET CELLAR DOOR RE-OPENS  
SATURDAY 4TH SEPTEMBER 2010**

Grosset Wines Box 64 Auburn SA 5451 Tel: 08 8849 2175 Fax: 08 8849 2292 email: info@grosset.com.au www.grosset.com.au

WATERMARK PRINTERS, ADELAIDE (08) 8333 3100

# GROSSET

NEWSLETTER

No 35

Autumn 2010

## Autumn Releases

### Grosset Pinot Noir 2008



**A hedonist's delight,  
a pinotophile's pleasure,  
a red for enjoying.**

It doesn't happen very often but occasionally you taste a wine and think 'That was incredible. What a delightful wine!' Then you think 'Maybe, I'm mistaken.' This was how Peter Forrestal, respected wine writer and Chairman of *Gourmet Traveller Wines* Judging Panel, reacted to tasting the **2008 Grosset Pinot Noir**. It got worse. Then he thought 'That's not like the other vintages of the Grosset Pinot. It's so seductive, so immediately appealing, has such a satiny texture that it just slips down the throat.

There's such a riot of primal flavours, mulberries, brambles, blackcurrants, such perfect varietal character. Maybe it lacks complexity, that's it, it's simple. Maybe, but it's simply gorgeous. There's no apparent structure, such ripe, fine, slinky tannins, how can it age. On the other hand, I can't imagine leaving this in the cellar for very long before I've demolished the lot.

Summing it all up, the **2008 Grosset Pinot Noir** is delicious and has such amazing immediacy that it may well disappear while in the first flush of youth. There's nothing to suggest that it won't age, except human nature and the capacity of humans to find it difficult to keep their hands off the irresistible. While this may not seem like a typical review, this is an atypical Grosset Pinot, a hedonist's delight, a pinotophile's pleasure, a red for enjoying.'

### **Decanter (UK) December 2009 lists Jeffrey Grosset and Stephanie Toole in World's 'Famous Five' Wine Power Couples!**

The Clare Valley's Jeffrey Grosset and Stephanie Toole have been listed as number 4 wine power couple in the world by internationally acclaimed Decanter Wine Magazine.

Jeffrey Grosset is the owner of Grosset and Stephanie Toole proprietor of Mount Horrocks. The couple share their recognition with some big names in wine from Gina Gallo, Chief Winemaker of America's huge Gallo winery and Jean Charles Boisset, President of Boisset, to Serena Sutcliffe MW, head of wine at Sotheby's and wine author David Peppercorn MW.

'We see this as further acknowledgement of the quality of wine we both produce and the influence small producers like us can have internationally', said Jeffrey Grosset.

## 2008 Grosset Piccadilly Chardonnay



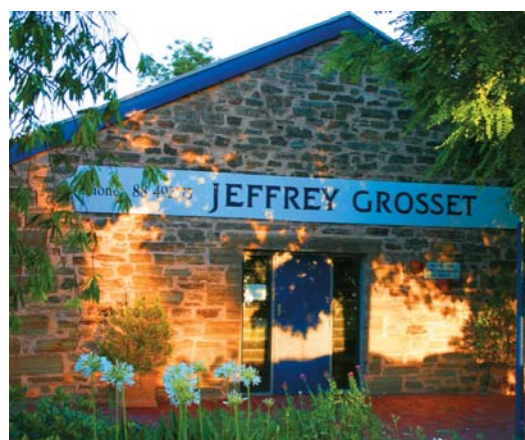
At first glance the **2008 Grosset Piccadilly Chardonnay** may appear a departure from the style established by Grosset since 1992 - as it has an initial generosity that is atypical and is more forward than these chardonnays usually are. Jeffrey Grosset isn't at all surprised by this as he had an opportunity to judge at the 2009 Adelaide Hills Show and his impression of the 2008 Adelaide Hills chardonnays was that they looked smart and more generous than in most vintages.

Although the initial response to the **2008 Grosset Piccadilly Chardonnay** may be of the wine's generosity of flavour, the overall impact is still one of restraint. There are gentle melony perfumes, a whisp of cedar; pure grapefruit, melon, white peach flavours; and tight structure, before lively slatey, mineral acidity to finish. It's low in alcohol, delicate, subtle and fine, and shows excellent integration of fruit and oak. The acidity is there to enable it to age well but it is not intrusive, even at this stage. As a generous and ready to drink wine, those of you with the 2007 in your cellar may well choose to drink the 2008 first. The 2007 is improving steadily but still shows more restraint than the 2008.

One of the delights of drinking wine that comes from the same site, and is made in the same way from year to year, is our ability to see the subtle imprint of vintage variation. The Piccadilly Valley, where this wine originates, is the second coolest place in South Australia; in fact it is often referred to as 'marginal' for growing wine grapes, yet the climate is very similar to Burgundy in France. It is no surprise then, that this wine should show vintage variation more profoundly than many of those wines from the warmer regions. Yet great wines typically come from these more challenging sites, challenging because to achieve the highest quality every year, by making the most of the variety, site and season, is difficult. To winemakers it is a place neither for the fainthearted, nor the formula minded, as each vintage tests one's experience and skill.

Fermented and matured in French oak barriques (fifty percent new) for ten months, only one third of the blend underwent malolactic fermentation. As has been the case with all Grosset wines for more than a decade, this wine has not been fined, and so is suitable for vegans.

## The Grosset Cellar Door Experience



Every spring for the past 29 years, Grosset Wines has opened its cellar door on the first weekend in September, and closed again when the new release stocks sell out, usually 6 to 8 weeks later. This means that most Grosset cellar door customers tend to plan a visit to the Clare Valley to coincide with this time. Have you planned this year's visit to taste the Grosset range? Either Jeffrey Grosset or one of the four well informed winery staff will be there to greet you.

To whet your appetite, here is a précis by Chris Plummer which appeared in *The Australian Wine Journal*, a new blog website dedicated to 100% coverage of Australian Wine:

'Even though it's only open for a couple of weeks a year, Grosset offers the best cellar door experience I know. This is largely because Jeffrey Grosset hosts the tastings himself, but the consistently exceptional, seductive and sexual to the point of almost being feminine, wine quality helps. Quite frankly Grosset guarantees my visit to the Clare Valley every September...'

(Read the full review at <http://www.grosset.com.au/about.htm>)

## 2007 Grosset Gaia



Most pundits can't resist the temptation to deliver a verdict on the quality of a vintage; in fact, it's their job to do so. Most often consumers prefer easy, sweeping statements that will be less difficult to remember. It's generally accepted that many parts of Eastern Australia had a tricky vintage, or worse in 2007. There are, of course, exceptions. And exceptions also occurred even in regions that suffered from the vagaries of harvest. As always, the Gaia Vineyard was carefully managed and produced top quality fruit in 2007 and Jeffrey Grosset believes that this release of Gaia is once again about poise and balance.

The **2007 Grosset Gaia** is less austere than the 2006 'Gaia' and more like the relatively approachable 2005. There's a generosity to this wine that is unusual at such a young age, although this is accompanied by that powerful, deep, ultra-concentrated blackcurrant and briary flavours that is characteristic of the wine.

As usual, it's a blend of cabernet sauvignon (75%), cabernet franc (20%) and merlot (5%): complex, tightly structured yet fleshier than it often is at this age. There is a seamless integration of fruit, cedary oak and ripe, silky tannins that give it restrained elegance. It needs five years to be at its best, yet many will find it enjoyable before then.

The fruit from the windswept, high altitude Gaia vineyard close to the peak of the Clare Valley was once again hand harvested, followed by fermentation on skins at a relatively high temperature of 28 degrees before pressing. The wine was matured in French oak barriques for sixteen months before bottling in February 2009, and then held a further year before release.

## What's Happening at Grosset?

It is often asked, if the Grosset Spring Releases are all but sold out by Christmas each year, then what else is there to do? Well, starting in the vineyard there is always shoot thinning (removing the surplus shoots from the vines to avoid crowding of the fruit) and later, fruit thinning (removing surplus fruit to keep the vines in balance), which are done each side of Christmas. While labour intensive, the world's top wine producers generally agree that these are essential procedures.

In the winery, the wines to be released in Autumn 2011 are tasted barrel by barrel, then, following a complex process of trial blending, the final wines are assembled and bottled in February (each wine bottled within one day to ensure consistency), so that they receive another year or so cellaring in bottle before release.

And then there's always the website to be kept up to date. If you haven't checked it out recently, have a browse around [www.grosset.com.au](http://www.grosset.com.au) As well as news and reviews it gives a glimpse into the Grosset approach to making wine.

