

# THREE GROSSET RIESLINGS... What's the difference?



## Grosset Polish Hill 2014

**Source:** Grosset Polish Hill Vineyard

**Site:** Southern-most vineyard, Polish Hill River sub-region (460 metres)

**Soil:** 'Hard rock' site with silt and shallow shales over a thin crust of clay and gravel

**Clone:** One local and two German clones

**Yield:** 2 bottles per vine

**Canopy:** Low vigour, shoots avg. 0.7m hand-trained upright

**Bunch size:** Small berries and bunches, 100grams/bunch

**Fruit colour:** Thick skinned and yellow-tinged

**Harvest date:** Hand harvested Feb 18-Mar 2, 2014

**Fermentation:** Six ferments according to clone and vine age

**Fruit flavours:** Intense citrus and cool slate characters

**Profile:** Bone dry (zero fermentable sugar), intense and powerful with persistent length

**Tasting/Assembling:** 3 weeks, 2-3 hours tasting per day (mornings)

**Awards:** *Langton Classification VI:* Rated 'Exceptional'

*Wine Ark:* Australia's most collected white wine

**Tasting Notes:** This outstanding vintage surprises with voluminous lemon blossom aromas bursting from the glass. Then it's supple and round initially on the palate giving a delightful mouthfeel before the more characteristic power and tight, steely structure kicks in reminding you that this is Polish Hill. The primary flavours are more evident than is often the case with wonderfully pure lime juice and lemongrass before a finish that has a surprising softness. Certainly, there's refreshingly dry and vibrant cleansing acidity and some shaley minerality on a finish of remarkable persistence and length.

**Ageing potential:** 6-15 years, up to 20 years

## Grosset Springvale 2014

**Source:** Grosset Springvale Vineyard

**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 16-Feb 28, 2014

**Fermentation:** Five ferments according to clone and vine age

**Fruit flavours:** Lime driven with mineral background

**Profile:** Bone dry (zero fermentable sugar), finely structured, vibrant and pure

**Tasting/Assembling:** 2 weeks

**Awards:** *Langton Classification VI:* Rated 'Outstanding'

*Wine Ark:* Australia's fifth most collected white wine

**Tasting Notes:** 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.

**Ageing potential:** 5-15 years

## Grosset Alea 2014

**Source:** Grosset Alea Vineyard

**Site:** North-eastern extreme of Watervale sub-region at high altitude (460m)

**Soil:** Hard red rock (slate-like) with a poor orange/red loam for topsoil

**Clone:** One German (moderate vigour)

**Yield:** 2.5 bottles per vine

**Canopy:** Variable vigour due to rock, trained upright

**Bunch size:** Medium berries and bunches, 140g/bunch

**Fruit colour:** Yellow/green

**Harvest date:** Hand-harvested Feb 28-Mar 3, 2014

**Fermentation:** Two ferments according to harvest

**Fruit flavours:** Kaffir lime with hints of white flowers and herbs

**Profile:** Almost dry, underpinned by a linear acidity: fragrant, generous, succulent and long

**Tasting/Assembling:** 6 days

**Awards:** Not yet rated

**Tasting Notes:** While it's tricky to assert that the Grosset Alea has come of age in just three short vintages, a case could be made to justify such a claim. While having the advantage of the excellent harvest, this is a very smart, balanced riesling. It shows restraint and delicacy on the nose with some lime blossom notes, has silky texture that is initially soft, yet is tight and gently grippy in the mid-palate. There are positive lemon curd and lime zest flavours, a tight structure and lively softish cleansing acidity that is dry and zingy.

**Ageing potential:** First vintage 2012 so as yet unknown, however probably 15 years