

The Autumn Releases – What makes them unique



Piccadilly Chardonnay 2013

Vineyard Site: Piccadilly Valley, Adelaide Hills. Coolest grape growing sub-region in South Australia. South facing (cool) site.

Soil: Predominately mottled yellow clays that are course grained; quartz rich soil over sandstone.

Vines: I10V1 and unknown clones, planted 1982.

Yield: Low yielding – 1 ½ bottles per vine average.

Canopy: Low vigour. Vertically trained.

Fruit: Small berries and bunches; light fluorescent yellow-green.

Harvest: Hand harvested February 28th – March 20th 2013.

Vinification: Barrel fermented French oak barriques (40% new), 10 months, partial malolactic fermentation. 12 months in bottle.

Fruit Flavours: Honeydew melon, grapefruit, white peach.

Tasting/Assembling: 5 days barrel and component tasting (morning only).



Grosset Pinot Noir 2013

Vineyard Site: Piccadilly Valley, Adelaide Hills. Coolest grape growing sub-region in South Australia. South facing site.

Soil: Predominately mottled yellow clays that are course grained; quartz rich soil over sandstone.

Vines: D5V12 /D4V2 planted 1982

Yield: Very low yielding - 1 bottle per vine.

Canopy: Low (D5V12) to very low (D4V2) vigour. Vertically trained.

Fruit: Small to medium sized berries and bunches. Dark red colour.

Harvest: Hand harvested 2nd – 4th March 2013.

Vinification: Two ferments, one whole bunch fermented and foot plunged, 12 months in French oak (50% new). 12 months in bottle.

Fruit Flavours: Mulberry, black cherry, redcurrant.

Tasting/Assembling: 5 days barrel and component tasting (morning only).



Grosset Gaia 2012

Vineyard Site: Grosset Gaia Vineyard, Clare Valley, the highest (and coolest) vineyard in the region. East facing site.

Soil: Predominately hard red rock with thin crust of loam.

Vines: CW44, LC10, and LC14 close planted 1986-1988.

Yield: Low yield - 1 ½ bottles per vine (much lower during the rejuvenation period of 2012-2013).

Canopy: Variable vigour due to rock. Vertically trained.

Fruit: Very small berries and small bunches. Dark red-black concentrated fruit.

Harvest: Hand harvested 13th – 20th March 2012.

Vinification: Five ferments gently plunged four-hourly. 18 mths in French oak (40% new). 12 months in bottle.

Fruit Flavours: Brambly aromas, blackcurrant, black plum.

Tasting/Assembling: 2 weeks barrel and component tasting (morning only).