GROSSET

2023 Springvale

Variety:	Riesling
Region:	Clare Valley
Vineyard(s):	Springvale Vineyard, Watervale
Soil(s):	Red loams interspersed with shale over limestone
Elevation:	460 metres
Viticulture:	Certified Organic & Biodynamic
Fermentation:	Free run / Stainless steel
Residual Sugar:	1.5 g/L
Acidity:	7.2 g/L
pH:	2.98

"The Springvale vineyard 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." - Jeffrey Grosset

THE WINE

After 23 years, Grosset Springvale Vineyard has 'come of age'. This rare combination of riesling clones planted entirely on red loam-over-limestone, with slate at its base, offers bright, floral perfumes, intensity and finesse in the mid-palate, delicacy and yet power and generosity on its finish: the persistence, harmony and balance arising from extended time on lees, vine maturity and impact of site.

Enjoy now or cellar up to 20 years.

Produced from riesling grown at Grosset Springvale Vineyard, certified organic and biodynamic (ACO).

THE WINEMAKER

Considered by many to be the undisputed 'Monarch' of Clare Valley Riesling, Jeffrey Grosset has been producing wine in the region for four decades. His winery is located in the historic township of Auburn about 100 km north of Adelaide. Working with four estate-owned ACO certified organic vineyards, Jeffrey and his team consistently create pure expressions of variety and place. All fruit is handpicked and hand pruned, and only free run juice is used to create his riesling. Annual production is capped at 11,000 cases of which only 25 percent is exported, but Grosset has cemented his winery as a benchmark in its class and continually receives significant international praise.

Hudson Wine Brokers