

VINEYARD

The hilltop-sited 'Springvale' is the highest (460 metres) and coolest vineyard in the Watervale sub-region. Planted on red loam over limestone, for which this area is renowned, this is a 'soft rock' site. This highly sustaining combination of soil and rock insulates the drought sensitive riesling vines, which produce lime-green fruit with medium-sized berries and fuller bunches. 'Springvale' is named after the original property where riesling vines were first planted in the 1860s.

VINTAGE 2010

2010 was one of the earliest in Watervale that Jeffrey Grosset has experienced in 30 years in the Clare Valley. "The 2009/2010 season ran smoothly in all respects," Jeffrey said. "There were no significant heat waves, an early budburst, and no disease pressure. As a result, the vines were able to get it right fairly quickly in the season, and powered through to what was an early finish for vintage- the earliest in 30 years. The ideal conditions meant the Riesling fruit looked and tasted as good, or better, than anything we have seen in the last three years. The result of the wines from this vintage will show superior finesse and balance."

VINIFICATION

- All grapes hand picked and vines hand pruned shoot thinned and fruit thinned where necessary
- Crushed and de-stemmed
- Free run juice only is used, settled @ 0°C for 5 days
- Racked off lees
- Inoculated with neutral yeast only to maintain focus on natural fruit characters and expression of terroir
- Strong moderate temperature controlled ferment of about 2 weeks in tank
- Fermented to dryness <1g/L residual sugar
- No finings therefore no allergen warning on labels

TASTING NOTES

The 2010 harvest marks the 30th consecutive vintage of the Grosset Watervale Riesling. This single site wine is from the estate's six hectare 'Springvale' vineyard which is on a gentle mainly north-facing slope with red loamy soil over limestone at one of the highest parts of the Watervale sub region. The 2009 'Springvale' was outstanding and Grosset believes that this may be better.

The **2010 Grosset Springvale Riesling** has lemon, lime blossom aromatics, intense pure tangy lime juice, is fine and impeccably focused, powerful and tight with mouth-watering zesty quartz minerality on a bone-dry finish that lingers. Layer after layer of flavour washes over the palate followed by an impeccably balanced, satisfying, taut grip.

PRESS OR AWARDS

Released in Australia September 1 2010

Reviews available:

www.grosset.com.au/reviews_springvaleriesling.htm

GROSSET

Grosset

Springvale Riesling 2010



VINTAGE INFORMATION

Vintage	2010
Grape variety	Riesling
Region	Clare Valley
Winemaker	Jeffrey Grosset
Alcohol	13.0% vol
Residual sugar	Zero fermentable sugar
pH	3.02
Total acidity	7.3 g/L
Bottle size	75 cL
Closure	Screwcap