GROSSET

`Apiana` Clare Valley Semillon/Fiano 2015 Clare Valley, South Australia, Australia



Grape Varieties	62% Semillon 38% Fiano
Winemaker	Jeffrey Grosset
Closure	Screwcap
ABV	12.5%
Residual Sugar	0.7g/L
Acidity	6.7g/L
Wine pH	3.16
Bottle Sizes	75cl
Notes	Certified Organic, Vegetarian, Vegan

PRODUCER

Jeffrey Grosset's love of Riesling began at 15 when his father came home with a bottle to share with the family. This bottle was enough to inspire a young Jeffrey to enrol in the local agricultural college and complete qualifications in both Agriculture and Oenology by the age of 21. After honing his craft in Australia and Germany, he bought an old milk depot in the Clare Valley town of Auburn, founding his eponymous winery in 1981. Since then, through great skill and exceptional vineyard management, this old milk depot has been transformed into one of Australia's finest wineries.'Polish Hill' Riesling has cult status and Jeffrey has long enjoyed an enviable reputation for producing world class, ageworthy wines.

VINEYARDS

The vines are planted on hard, slate-like red rock with a poor orange/red loam for topsoil, and are situated on a north-eastern extreme of the Watervale at 460m altitude. The Fiano is very low yielding (less than one bottle per vine), while the Semillon is low to medium vigour. The Fiano fits neatly into Grosset's philosophy of biodiversity and complexity in the vineyard.

VINTAGE

2015 was characterised as a fine, mild and early vintage. The Clare Valley had a very mild December, and a cooler January, with just enough rainfall to keep the vines healthy. Crop levels were below average, very even, and grapes were picked in excellent health. Harvest started on 8th February and was one of the earliest and most compressed in 35 years. Grapes were handharvested by a team of 60 workers, to ensure all the crop was picked at optimum condition.

VINIFICATION

The emphasis through winemaking is on achieving purity of fruit. The winemaking process is gentle and uncomplicated. The fruit was crushed and de-stemmed so the free run juice could be extracted. The Fiano and Semillon were fermented separately, and blended to taste. No fining agents were used.

TASTING NOTES

Restrained dried herb and beeswax aromas on the nose. Impressive weight and power on the palate in a dry and savoury style. Mouth-puckering intensity, generous flavour and lively zesty acidity.

