

Grosset,

`Piccadilly` Adelaide Hills Chardonnay 2020

Adelaide Hills, South Australia, Australia

GROSSET



Grape Varieties	100% Chardonnay
Winemaker	Jeffrey Grosset and Brent Treloar
Closure	Screwcap
ABV	13.5%
Residual Sugar	2.8g/L
Acidity	7.9g/L
Wine pH	3.12
Bottle Sizes	75cl
Notes	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, age-worthy wines.

VINEYARDS

The vineyards are situated in the Piccadilly Valley of the Adelaide Hills, a very cool sub-region. Given that the replanting of vineyards in the Adelaide Hills has only occurred since the early 1980s, their full potential is only just emerging. The south-facing site has predominantly mottled, coarse-grained yellow clays and quartz-rich soil over sandstone.

VINTAGE

The 2020 vintage was very low yielding, which resulted in great concentration. The cool ripening conditions produced Chardonnay with intense flavours and excellent balance. The vintage threw up a number of challenges but the weather during the ripening period was extremely kind. February saw perfectly even ripening and resulted in grapes that were small, packed with flavour, and with higher-than-normal acidity.

VINIFICATION

All grapes were hand picked, crushed and destemmed. Only free run juice was used, which was chilled to 0°C for five days and then racked prior to fermentation. The wine was barrel fermented in French oak barrique (40% new) for 10 months, with partial malolactic conversion also taking place during this time.

TASTING NOTES

This wine is enticing, with aromas of delicate honeydew, nectarine followed by notes of white peach and cashew. The palate is intense, and focused, with an elegant, vibrant finish. Drinking beautifully now with significant ageing potential as well.

LIBERTY WINES