

Grosset,
`Alea` Clare Valley Riesling 2023
Clare Valley, South Australia, Australia

GROSSET



Grape Varieties	100% Riesling
Winemaker	Jeffrey Grosset and Brent Treloar
Closure	Screwcap
ABV	12.5%
Residual Sugar	7.5g/L
Acidity	7.3g/L
Wine pH	2.99
Bottle Sizes	75cl
Notes	Certified Biodynamic, 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, age-worthy wines.

VINEYARDS

The Alea Riesling comes from a narrow corridor of hard red rock with poor, orangey, red loam topsoil in the Grosset Rockwood Vineyard at Watervale. As the early fruit from the vineyard reminded Jeff of the great German Rieslings, he decided to take a very different approach to the creation of Alea. The aim was to make a wine generous, succulent and long. While the Grosset Springvale vineyard is a soft rock site of red loam over limestone, 'Alea' is a hard rock site and the wines are distinctly different.

VINTAGE

The 2023 harvest occurred a month later than 2022. It was a cooler year resulting in a longer hang time, which resulted in a return to a late 80's time frame with harvest kicking off on the 7th of March. Average spring rains and dry conditions were seen throughout the vintage. The combination of mild seasonal conditions and slightly lower yields resulted in wonderfully fresh, flavoursome wines.

VINIFICATION

Upon arrival at the winery, the grapes were gently pressed and only the free run juice was used. The must was left to settle until the desired level of clarity was reached, it was then racked off and inoculated with neutral yeast to maintain focus on the natural fruit flavours and expression of place. Fermentation was carried out at low temperatures in stainless-steel tanks to preserve pristine varietal characters. For the same reason, no oak was used in the winemaking process and the wine was bottled without fining.

TASTING NOTES

The 'Alea' Riesling is bright and expressive with pronounced aromatics. Notes of preserved lemon dominate the nose. On the palate the wine is complex and perfectly balanced. It has freshness, mid-palate intensity and a strong finish with lime juice at the core.

LIBERTY WINES