

Grosset,

## `Nereus` Clare Valley Shiraz/Nero d'Avola 2022

Clare Valley, South Australia, Australia

# GROSSET



Grape Varieties	<b>90% Shiraz</b> <b>10% Nero d'Avola</b>
Winemaker	<b>Jeffrey Grosset</b>
Closure	<b>Screwcap</b>
ABV	<b>14%</b>
Residual Sugar	<b>2.5g/L</b>
Acidity	<b>7g/L</b>
Wine pH	<b>3.39</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Certified Biodynamic, Certified Organic, Vegetarian, Vegan</b>

### 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 fruit for this wine comes from the Rockwood vineyard in the higher altitude, north-eastern corner of the Watervale subregion. The vineyard was planted between 2001 and 2018 and is A-Grade Certified Organic and Biodynamic (ACO). The hard red rock and variable soils make this vineyard viticulturally challenging.

### VINTAGE

The 2022 vintage started with a dry, cool autumn, followed by heavy winter rainfall. Higher than average rain in spring led to decent soil moisture and well-irrigated vines. Budburst was delayed slightly and combined with a cool summer, led to one of the latest starts to the vintage in over a decade. Nonetheless, the region managed to escape damage from fire and hail. The grapes ripened gradually and vines ended up producing fruit with healthy natural acid levels and complex varietal character.

### VINIFICATION

The fruit was crushed, destemmed and cold-soaked before starting fermentation in pneumatic fermenters. These enable gentle working of the cap to increase extraction from the skins. It was then pressed into French oak barriques (45% new) to finish fermentation and mature for 18 months.

### TASTING NOTES

Deep purple in colour, with vivid aromas of cranberry, blackberry and bramble with subtle spice nuances. The palate is silky with a lively acidity and firm tannins. A complex wine with an attractive intensity and a savoury, lingering finish.

LIBERTY WINES