

Grosset,

`Polish Hill` Clare Valley Riesling 2024

Clare Valley, South Australia, Australia

GROSSET



Grape Varieties	100% Riesling
Winemaker	Jeffrey Grosset
Closure	Screwcap
ABV	12.1%
Bottle Sizes	75cl, 150cl
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 eight hectare Polish Hill vineyard (ACO certified organic) was planted in 1996 at an elevation of 460 metres, in the coolest part of the Clare Valley. The low fertility soils of this hard rock site are composed of silt and shallow shales over a thin crust of clay and gravel. The vines have to work harder than those at Springvale, which is located a small distance away, and so produce small, thick-skinned berries with bunches. Relatively close-planted, there are three clones of Riesling producing very few bottle per vine.

VINTAGE

The 2024 vintage saw these stunning vineyards produce some of the best fruit that the region had ever seen. It began with a dry winter and early spring, leading to an early budburst and flowering, followed by heavy rains in November and December. This established reliable water reserves ahead of a dry summer and autumn, which provided optimal ripening conditions with low disease pressure. Not to go unmentioned, diligent biodynamic farming came to fruition in this years harvest.

VINIFICATION

The organic grapes were hand harvested before March's hot weather and delivered promptly to the winery in small parcels, where they were crushed and destemmed. The fruit was then gently pressed using a pneumatic press and the free run juice was inoculated with neutral yeasts to preserve the natural expression of the vineyard in the final wine. Fermentation lasted two weeks and took place in temperature-controlled stainless steel tanks in separate batches according to clone and vine age before blending and bottling.

TASTING NOTES

The nose displays delicate white lily, green apple and lemon blossom notes, while on the palate it is intense, powerful and fine. Pure lime notes tingle on the mid-palate with slate characters adding complexity. Powerful and vibrant acidity persists onto a stunning, lengthy finish.

LIBERTY WINES