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| Grape Varieties | <b>100% Riesling</b>  |
| Winemaker       | <b>Jeffrey Grosset</b>  |
| Closure         | <b>Screwcap</b>   |
| ABV             | <b>12.5%</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 six hectare Springvale vineyard (ACO certified organic) is situated at Watervale's highest elevation (460 metres) on a gradual, mainly north-facing slope where thin red loams are interspersed with shale over limestone. This highly soft rock site insulates the drought-sensitive Riesling vines, which produce compact lime-green, moderate sized berries and reasonably sized grape bunches.

## 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 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 Springvale Riesling has lemongrass and lime aromas, with a touch of floral lily notes and spring herbs. On the palate, the wine is bright, intense and powerful, with a firm structure and generous flavour profile of green apple, layers of citrus and touches of white pepper with a very long finish. A delicious Riesling when young, but also with great ageing potential.