

Grosset,

`Polish Hill` Clare Valley Riesling 2025

Clare Valley, South Australia, Australia

GROSSET



Grape Varieties	100% Riesling
Winemaker	Jeffrey Grosset
Closure	Screwcap
ABV	12.3%
Residual Sugar	1.2g/L
Acidity	7g/L
Wine pH	2.96
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

Selected and planted by Jeffrey in 1996, the eight hectare Polish Hill vineyard embodies the philosophy that struggle creates character. This gently sloping A-Grade Certified Organic and Biodynamic site sits on 500-million-year-old blue slate, an ancient bedrock that makes every vine fight for survival. The thin layers of silt and shallow shales over clay and gravel provide just enough soil to sustain life. The result is small bunches, tiny berries, and intense flavours. "A major challenge of this site is the variability in vigour from one vine to the next," Jeffrey explains. "This demands intense hand-tending skill, varied to suit each vine, to achieve balanced growth and even ripening." The three riesling clones, two German and one rare local variety, are relatively close-planted, each producing just two bottles of wine per vine. This extreme site exemplifies how ancient geology shapes wine character, creating a most distinctive and lingering expression of place.

VINTAGE

In the Clare Valley, the 2025 vintage was characterized by warm, dry conditions and an early growing season. The implementation of biodynamic farming practices and comprehensive holistic vineyard management systems enhanced environmental stability within the vineyard sites, demonstrating how sustainable viticulture practices can overcome challenging vintage conditions to produce exceptional wines.

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