

Grosset,

`Springvale` Clare Valley Riesling 2025

Clare Valley, South Australia, Australia

GROSSET



Grape Varieties	100% Riesling
Winemaker	Jeffrey Grosset
Closure	Screwcap
ABV	12.3%
Residual Sugar	1.8g/L
Acidity	7g/L
Wine pH	3
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 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

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 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.