

Grosset,
`Alea` Clare Valley Riesling 2025
Clare Valley, South Australia, Australia

GROSSET



Grape Varieties	100% Riesling
Winemaker	Jeffrey Grosset
Closure	Screwcap
ABV	12.1%
Residual Sugar	8g/L
Acidity	6.8g/L
Wine pH	2.99
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 Alea Riesling comes from a narrow corridor of hard red rock with poor, orangey, red loam topsoil in the Grosset Rockwood Vineyard at Watervale. As the early fruit from the vineyard reminded Jeff of the great German Rieslings, he decided to take a very different approach to the creation of Alea. The aim was to make a wine that was generous, succulent and long. While the Grosset Springvale vineyard is a soft rock site of red loam over limestone, 'Alea' is a hard rock site and the wines are distinctly different.

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

Upon arrival at the winery, the grapes were gently pressed and only the free run juice was used. The must was left to settle until the desired level of clarity was reached, it was then racked off and inoculated with neutral yeast to maintain focus on the natural fruit flavours and expression of place. Fermentation was carried out at low temperatures in stainless-steel tanks to preserve pristine varietal characters. For the same reason, no oak was used in the winemaking process and the wine was bottled without fining.

TASTING NOTES

The 'Alea' Riesling is bright and expressive with pronounced aromatics. Notes of preserved lemon dominate the nose. On the palate the wine is complex and perfectly balanced. It has freshness, mid-palate intensity and a strong finish with lime juice at the core.

LIBERTY WINES