

# Grosset Springvale Riesling 2017



The 'Springvale' also surprises, being more intensely primal than it is in most vintages. It entices with lime and lemon blossom aromas. There's layer after layer of mouth-puckering lime juice flavours, tight structure, spine-tingling acidity and shaley mineral notes that linger. It's an outstanding 'Springvale', fine, intense, pure, mineral and dry.

*'The Springvale vineyard was planted seventeen years ago. It is unique on two fronts: First, its odd shape accurately reflects the red loam-over-limestone profile below. Under this limestone is slate, its existence discovered by us only after the vine roots had reached that far. Second, the mix of riesling clones is rare. The result is a deliciously limey riesling with backbone.'* JG

**Ageing Potential:** 5-15 years, up to 20 years, **Source:** Grosset Springvale Vineyard (ACO certified organic) **Fruit Flavours:** Lime driven with mineral background **Profile:** Dry, finely structured, vibrant and pure **Fining:** Nil- suitable for vegans and vegetarians **Release Date:** September 1st 2017

- *Langton Classification VI:* Rated 'Outstanding'
- *Wine Ark:* one of Australia's 'Five Most Collected White Wines'

## Reviews:

### **Sarah Ahmed, The Wine Detective (UK), 19th January 2018**

Vine age (and specifically, the vines' roots intercepting slate bedrock) together with a shift to organic cultivation (certified) has imbued Grosset's Watervale Riesling with greater gravitas – a Polish Hill-like pronounced minerality, firmness and focus. ... Muscular, chalky/mineral-sluced grapefruit and lime has impressive palate presence and length.

