

VINEYARD

Located at the base of Mount Horrocks, at an elevation of 460 metres, the Polish Hill vineyard is a 'hard rock' site with shallow shale and a crust of clay marl over slate. These thin soils hamper the roots' downward development, so the vines struggle. Relatively close-planted (by Australian standards), a 'modified ballerina' training system provides ideal exposure. The fruit is typically small, in berry and bunch size. Natural composting and hand-tending have been practiced since 1996.

VINTAGE 2010

2010 was the earliest season for the Polish Hill River region that Jeffrey Grosset has experienced in 30 years in the Clare Valley. "The 2009/2010 season ran smoothly in all respects," Jeffrey said. "There were no significant heat waves, an early budburst, and no disease pressure. As a result, the vines were able to get it right fairly quickly in the season, and powered through to what was an early finish for vintage- the earliest in 30 years. The ideal conditions meant the Riesling fruit looked and tasted as good, or better, than anything we have seen in the last three years. The result of the wines from this vintage will show superior finesse and balance."

VINIFICATION

- All grapes hand picked and vines hand pruned, shoot thinned and fruit thinned where necessary
- Crushed and de-stemmed
- Free run juice only is used, settled @ 0°C for 5 days
- Racked off lees
- Inoculated with neutral yeast only to maintain focus on natural fruit characters and expression of terroir
- Strong moderate temperature controlled ferment of about 2 weeks in tank
- Fermented to dryness <1g/L residual sugar
- No finings therefore no allergen warning on labels

TASTING NOTES

The 'Polish Hill' sits comfortably at the zenith of Australian riesling production as it presents its 30th vintage to the market place. After two excellent vintages, that Grosset regards as the finest Polish Hills of the decade, comes the 2010 which in its first flush of youth looks to be the best of all.

This is a more typical Polish Hill than the exuberant 2009: shy, reserved and closed. The **2010 Grosset Polish Hill Riesling** has restrained aromatics, a hint of lime blossom, some pebbly, wet stone fragrance, powerful mouth-puckeringly dry and pristine lime flavours that are deep, powerful and tightly coiled with savoury, slatey minerality. The finish is pure Grosset: flinty, achingly dry, memorable.

PRESS OR AWARDS

Released in Australia September 1 2010.

Reviews available:

www.grosset.com.au/reviews_polishhillriesling.htm

GROSSET

Grosset Polish Hill 2010



VINTAGE INFORMATION

Vintage	2010
Grape variety	Riesling
Region	Clare Valley
Winemaker	Jeffrey Grosset
Alcohol	13.0% vol
Residual sugar	Zero fermentable sugar
pH	2.98
Total acidity	7.3 g/L
Bottle size	75cL
Closure	Screwcap