GROSSET





The **Grosset Gaia 2017** has brooding briary, brambly, black cherry and blackcurrant aromas that lead to a palate showing similar flavours. These are ripe, lively and fine, well-balanced, powerful yet restrained. The wine has a muscular spine yet is less tight than in most vintages with substantial yet restrained tannins. So, while it is potent, the 2017 'Gaia' is characterised by balance and finesse.

Langton Classification VII (2018): Rated 'Excellent'

Grape Varieties: Cabernet Sauvignon (75%), Cabernet Franc (25%)

Ageing potential: Up to 20 years

Site: Grosset Gaia Vineyard, Clare Valley, the highest (and coolest) vineyard in the

region. Two-hectare, east facing site. (ACO Certified Organic) **Soil:** Predominately hard red rock with thin crust of loam **Clone:** CW44, LC10, and LC14 close planted 1986-1988

Yield: Low yield – one and a half bottles per vine **Canopy:** Variable vigour due to rock. Vertically trained

Fruit: Very small berries and small bunches. Dark red-black concentrated fruit

Harvest date: Hand harvested 19th April 2017

Fermentation: Five ferments gently plunged four-hourly. 18 months in French oak

(40% new). 12 months in bottle

Fruit Flavours: Brambly aromas, blackcurrant, black plum

Profile: Harmonious, balanced, elegant, complex **Fining:** Nil – suitable for vegans and vegetarians

Release Date: April 1st, 2020

ANALYSIS DETAILS	
Vintage	2017
Grape variety	Cabernet Sauvignon, Cabernet Franc
Region	Clare Valley
Winemaker	Jeffrey Grosset, Brent Treloar
Alcohol	14%
Residual sugar	2.4 g/L
рН	3.51
Total acidity	6.6g/L
Bottle size	750 ml
Closure	Screwcap

