

FROM THE CELLAR... GROSSET



YOU HAVE TO VISIT GROSSET BECAUSE...

*Their award-winning wines
and first-class hospitality
speak for themselves.*

*Everything about the estate
exudes class... And check
out the dirt columns!*

Emilie Ryan

FIRST IMPRESSIONS

November 17, 2018

Located at the southern end of Clare Valley, Grosset has earned a reputation for being one of the top producers in Australia, if not the world, especially for whites. Being long-time fans of Chardonnay and Riesling, we couldn't wait to visit the winery.

When we arrived at the beautiful stone building on the edge of Auburn, a quaint village with a population of about 650 inhabitants, we immediately felt an affinity for the estate. The relaxed atmosphere, the gorgeous surroundings, and the friendly, knowledgeable staff contributed to a fantastic tasting. The wines, of course, only added to the appeal.

THE LAY OF THE LAND

Founded in 1981, Grosset has a long and decorated history. In more recent years, the estate has won Winery of the Year in Australia, and it holds a place in the world's top 100 wineries. Not bad for a relatively small producer in Clare Valley, which speaks volumes about the winery, as well as the tremendous region.

The Owner and Winemaker, Jeffrey Grosset, has also earned numerous awards and accolades, including a place among the world's top 10 winemakers for white wines and a distinguished place among the 50 most influential winemakers on the planet. He has also been a pioneer in the industry. Among other things, he's known for having been one of the earliest proponents of screw cap closures.

The winery bottles 11,000 cases per year, exporting about a quarter of its production. By volume alone, this makes it challenging to obtain some of its revered offerings. Grapes are grown on several exceptional sites, including in Springvale and Polish Hill River.



Dirt columns and maps from the Grosset Vineyards



Sharna Kowalczuk, Sales and Marketing Manager, Grosset

WINEMAKING PHILOSOPHY

Grosset strives to produce premium-quality wines that showcase the purity of the fruit and the uniqueness of each vineyard site. This includes sustainable, environmentally-friendly practices, such as hand-picking and organically-certified approaches. All efforts combine to nurture the very best grapes on each parcel of land. In the end, the wines speak for themselves, and they are eloquent.

THE TASTING...

We had the privilege of tasting eight Grosset wines under the guiding eye of Sharna Kowalczuk, Sales and Marketing Manager. She took her time with each offering, sharing her impressive knowledge of the wines, their respective vineyards, and their respective soil types.

To start off, we enjoyed the 2018 Alea Riesling from the Rockwood vineyard in Watervale (price: \$35 AUD). We finished our tasting with the 2016 Nereus, a limited-production Shiraz with a touch of Nero d'Avola, from Clare Valley (price: \$50 AUD).



One of the stunning pieces adorning the Cellar Door walls

In between, we tasted the:

- 2018 Springvale Riesling (price: \$38 AUD)
- 2018 Polish Hill Riesling (price: \$52 AUD)
- 2018 Apiano Fiano (price: \$48 AUD)
- 2017 Picadilly Chardonnay (price: \$63 AUD)
- 2017 Pinot Noir (price: \$74 AUD)
- 2015 Gaia (price: \$80 AUD; Cabernet Sauvignon and Cabernet Franc)

Picking a clear winner proved challenging, so we settled on two in the end.

The 2018 Apiana Fiano, made from 100% Fiano, a white Italian varietal, had a fragrant, complex bouquet, with pineapple, banana, fresh cut grass, honey, minerals, and flint. On the palate, this full-bodied white, with high acidity and a smooth mouth-feel, offered up lemon, white grapefruit, honey, slate, and steel. The notably long finish of lemon, white grapefruit, and a hint of minerality impressed us.

The 2017 Pinot Noir also serenaded us, this one with its red cherry, cranberry, forest floor, and mushroom nose, exactly what one would expect from the varietal. In the mouth, this impeccably-balanced red served up high, crisp acidity, medium drying tannings, and a light-to-medium body. Flavours included red cherries, raspberries, cranberries, red plums, leather, minerals, and a hint of spice. We enjoyed more red fruit and minerals in the enduring, satisfying finish.

We also adored each of the Rieslings we tasted, all outstanding offerings, and all definitely worth a try.

FINAL NOTES

Following our visit to Grosset, we could easily see why their wines have earned so many accolades. Everything about the estate, from the wines to the cellar door experience, exuded quality and class. So, if you haven't visited, put it on your list and spend some time, not only at the winery, but in the incredible Clare Valley region.

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