

OSSA 'Belbrook' Grüner Veltliner 2023

Winemaking

Grüner Veltliner makes up a tiny parcel of fruit from the Belbrook vineyard on the East Coast of Tasmania.

Gently pressed into seasoned French barriques for indigenous fermentation, the wine was then transferred to stainless steel tanks for further élevage on lees for 5 months before bottling.

100% Grüner Veltliner
G.I: Tasmania
Production: 200 dozen
Harvest: 22 April
Alc: 13.5%
pH: 3.23
TA: 6.14 g/L
R.S: 1.29 g/L

Vintage 2023

The 2023 growing season was defined by cool conditions that set a slower pace from the outset.

Spring brought enough rainfall to support strong vine health, though the persistent cool weather delayed early growth and pushed back key stages of development.

These patterns continued into summer, with ripening progressing later than usual.

While the season brought its share of challenges, lower yields ultimately contributed to fruit with impressive concentration, purity and intensity.

Accolades

92 Points
'Judge's Selection'

—
Global Fine Wine Challenge
2025

93 Points

—
Halliday Wine Companion
September 2024

94 Points

—
The Real Review
April 2024

Vibrant lemon and lime colours shining through whilst the nose leaps with ripe melon, hints of flint and nettle leaf. Dense and powerful, there's a real intensity to the core of fruit here but it is balanced by spice and flint complexities with bright acid and a brush of phenolics keeping it well focused and driving it. The finish is clean, tense and very long. A very impressive example of the variety. Stuart Knox.

