

TERRE à TERRE DOWN to EARTH DAOSA

TERRE A TERRE PTY LTD – ABN 78 147 922 316

Xavier Bizot 0400 700 447 – xavier@terreaterre.com.au
Lucy Croser 0419 843 751 – lucy@terreaterre.com.au
mail PO Box 3128, Unley SA 5061
website terreaterre.com.au – daosa.com.au
wholesale www.terroir-selections.com.au

Terre à Terre – Summertown Vineyard Reserve 2016

Pinot Noir

June 2017

Terre à Terre is proud to present its first release of Pinot Noir coming from the Summertown Vineyard in the Piccadilly Valley. The Summertown Vineyard was first planted in 1987 with Pinot Noir, with several clones (including MV6, G5V8, D5V12, D2V5). In 2016, a small part of the vineyard (with due East facing slopes) was managed with the aim to produce table Pinot Noir. Terre à Terre started to manage the Summertown Vineyard in 2015/2016, following the same strict management practices as the Crayères Vineyard, i.e. hand pruning, shoot thinning, green harvest to control yields and hand harvesting.

2016 was a very warm growing season (above 1,500°C days compared to the long term average of 1,250°C days), but without any heatwaves. We hand harvested the table Pinot Noir fruit on the 8th of March (dry grown spur pruned block) and 12th of March 2016 (cane pruned blocks).

The fruit was transported back to the Tiers winery and left to chill for 2 days in the cold room before it was crushed into 4 open fermenters (adding 10% whole bunches in each fermenter). The must macerated for 4 days in the fermenters before being seeded with yeast culture. The ferments were plunged once a day until the end of fermentation (25th of March). The must was left to macerate before being gently pressed off skins on the 9th of April. The wine was then racked to barrel (50% new, 50% old) where it completed malolactic fermentation and aged for 9 months, before being very carefully racked off lees on the 9th of January 2017 to tank. The wine settled in tank for one month before being bottled on the 8th of February 2017.

This is the first Pinot Noir made by Terre à Terre and it was aged in bottle for 4 months before release. Pinot Noir is a fastidious variety to grow, requiring lots of care during ripening to make sure the crop levels are right (i.e. low), adapting bunch exposure to the season (mostly by well timed shoot thinning), and picking at exactly the right time (i.e. when it is ripe and before it is too ripe...). The 2016 growing season posed a few challenges to the grower because of the dry soils and the warm weather, but as we say in France the best vintages are both dry and warm! We are very pleased of the resulting wine; it offers both complexity and length, structure and elegance, fruit and spice. We certainly feel it has a great potential and look forward to seeing it evolve over the next few years.

\$40RRP

Phone Xavier Bizot: 0400 700 447
E-mail: xavier@terreaterre.com.au
Winery website: www.terreaterre.com.au

Phone Lucy Croser: 0419 843 751
E-mail: lucy@terroir-selections.com.au
Terroir website: www.terroir-selections.com.au