

# TERRE à TERRE DOWN to EARTH DAOSA

TERRE A TERRE PTY LTD – ABN 78 147 922 316

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## Terre à Terre Rosé 2016

*July 2017*

Terre à Terre is proud to present its first release of Rosé coming from its 2 vineyards in the Piccadilly Valley (Adelaide Hills) – the Bizot Vineyard and the Summertown Vineyard. The Bizot vineyard was planted in 1995-1996 with mostly Chardonnay (and a small parcel of Pinot Noir), and the Summertown Vineyard was first planted in 1987 with Pinot Noir and Chardonnay. Whilst some parcels in each vineyard are used for table wines, most of the fruit is used for sparkling.

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 sparkling base Chardonnay and Pinot Noir fruit from both vineyards in early March with good acidities.

The fruit was transported back to the Tiers winery and left to chill before it was whole-bunch pressed. The juice from the first 500L per tonne was used for sparkling, and the pressings were racked to a separate tank. The pressings had lower acidity, higher sugar concentration and higher colour than the free drain juice and we decided to use these pressings to make our first ever Rosé. After one week settling in tank, the juice from the pressings of Chardonnay (35%) and Pinot Noir (65%) sparkling base fruit was racked to old French barrels for fermentation. As it finished fermentation, the wine was showing great flavours (fresh berries) and good texture. We decided to leave the wine on lees for another few of months to improve the texture and flavours. We also decided not to add any red wine to change colour: the “rosé” colour comes only from the time it spends on skins in the press.

The wine was racked off lees in July and left to cold settle in tank for a few weeks, before being lightly filtered to bottle late August 2016.

This new Terre à Terre **Experimental Assemblage** release is a great example of rosé, with a very light colour. Even though it looks like a Provence rosé, it has more complexity than Provence rosé and is more similar in taste to Sancerre rosé, being made mostly from Pinot Noir. It has great texture and very appealing berry flavours, and is a great aperitif wine, event though it can accompany a wide range of food.

In bottle analysis (AWRI): Alcohol = 13.0%v/v, pH = 3.27, TA = 6.2 g/L, VA = 0.48 g/L

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