

Terre à Terre – Summertown Vineyard Reserve 2018

Pinot Noir

February 2020

Terre à Terre is proud to present its third 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.

The 2018 growing season in the Piccadilly Valley was much warmer than average at around 1,503 degree days compared to the 12 year average of 1,235 degree days. Rain was infrequent and growing season was dry. We hand harvested the table Pinot Noir fruit the 22nd of March 2018. The fruit was totally clean and perfectly ripe, a tribute to our precise vineyard management. Yields were lower than 2017.

The fruit was transported back to the Tiers winery and left to chill for 3 days in the cold room before it was crushed into 3 open fermenters (adding 15% 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. The must was left to macerate before being gently pressed off skins, 4 weeks after crushing. The wine was then racked to barrel (40% new, 60% old) where it completed malolactic fermentation and aged for 9 months, before being very carefully racked off lees early 2019 and bottled without filtration in February 2019. The wine settled in tank for one month before being bottled.

This is the third Pinot Noir made by Terre à Terre and it has been aged in bottle for 12 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 2018 growing season was perfect for the variety. We are very pleased of the resulting wine, which a step ahead of the 2017 with some good fruit characters and perfect ripeness. The wine will need time in bottle to deliver its full potential. Only 340 6-packs made.

Terre à Terre is distributed to independent retailers and leading restaurants around Australia by Terroir Selections.

\$40RRP