

# TERRE à TERRE DOWN to EARTH DAOSA

TERRE A TERRE PTY LTD – ABN 78 147 922 316

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## Terre à Terre Piccadilly RED 2019

### *February 2020*

Terre à Terre is proud to present its second release of Piccadilly RED coming from the Summertown vineyards in the Piccadilly Valley. The Summertown vineyards are managed by Terre à Terre, following the same strict management practices as the Crayères Vineyard, i.e. hand pruning, shoot thinning, green harvest to control yields and hand harvesting. In 2019 we harvested and co-fermented Trousseau Noir, Cabernet Franc, Mondeuse and Merlot from our Summertown vineyards.

A warmer than average growing season was tempered by higher than average rainfall in Spring and early Summer in the Piccadilly Valley. Yields were very low (similar to 2014), but quality was superb in 2019 for these table varieties. The fruit was harvested late March 2019 for the Piccadilly RED.

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. 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 (100% old) where it completed malolactic fermentation and aged for 10 months, before being very carefully racked off lees early 2020 and bottled without filtration in February 2020. The wine settled in tank for one month before being bottled.

This is the second vintage of the Piccadilly RED made by Terre à Terre. It is a “vin de soif”, easy drinking wine, with nice violet aromatics and good palate structure. 340 6-packs made.

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

**\$32RRP**

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