

# Terre à Terre Piccadilly RED 2018

The Piccadilly RED is made every year with various red varieties we have in our vineyards in the Piccadilly Valley. It is made as an easy drinking wine- *vin de soif* as we say in French- with limited time ageing in old oak, and a focus on the fruit characters. It is a Jura style blend, with Trousseau Noir leading the charge. The fruit is very crunchy and lively, the palate is simple, with medium length, and the result is a very appealing wine which pairs excellently with a variety of dishes.

#### **Harvest date:**

Merlot and Pinot Noir clone 667 were hand harvested on 22<sup>nd</sup> of March 2018, Trousseau Noir and Mondeuse were hand harvested on the 26<sup>th</sup> of March 2018.

### Vineyard description:

The Summertown vineyards are in the heart of the Piccadilly Valley sub-region of the Adelaide Hills in South Australia, at high altitudes of 500m and above. The Summertown vineyards are all managed by Terre à Terre, following the same strict management practices as the Crayères Vineyard, i.e. hand pruning (Guyot Double), shoot thinning, green harvest to control yields, and hand harvesting.

# Vintage description:

The 2018 growing season in the Piccadilly Valley was warmer than average at around 1,503 degree days compared to the long term average of 1,139 degree days. Rain was good in early spring and late summer, and infrequent in between.

#### Winemaking:

After fermentation and maceration, the must was pressed off skins and racked to old 225L French oak barriques, where it aged for 8 months. The wine was then bottled without fining or filtration in early December 2018.

# **Cellaring Potential:**

2-5 years

# **Food Pairing ideas:**

Grilled quail with Celeriac purée.

Smoked ham, Aged Comté cheese and homemade pickles.

#### **Grape Varieties:**

Trousseau Noir (53%), Pinot Noir 667 (28%), Mondeuse (6%) and Merlot (13%)

#### **Closure:**

Stelvin

