

TERRE à TERRE

— CREATING CLASSIC —
AUSTRALIAN WINES

Terre à Terre Piccadilly ROSÉ 2016

The Piccadilly ROSÉ is made from the light pressings from our Piccadilly Valley Pinot Noir and Chardonnay sparkling wine. It is made in old oak, in a Sancerre rosé style, with a Chardonnay twist. It is a more complex style of rosé than most Australian examples and can be aged for up to 5 years. The 2016 was the first vintage of our rosé.

Harvest date:

All varieties were hand harvested in early March 2016.

Vineyard description:

The vineyards are in the heart of the Piccadilly Valley sub-region of the Adelaide Hills, at high altitudes of 500m and above. The Piccadilly 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:

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.

Winemaking:

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, we racked the juice from the pressings of Chardonnay (35%) and Pinot Noir (65%) sparkling base fruit to old French barrels for fermentation. As it finished fermentation, the wine was showing great fresh berry flavours 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 the Pinot Noir colour spends on skins in the press. The wine was racked off lees in July 2016, and left to cold settle in tank for a few weeks, before being lightly filtered to bottle in late August.

Cellaring Potential:

2-5 years

Food Pairing ideas:

Pear, Parmesan shaving and rocket salad.

Tray baked pork and veal sausages with cherry tomatoes and Kipfler potatoes.

Grape Varieties:

Pinot Noir (65%) and
Chardonnay (35%)

Closure:

Stelvin



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