

TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

Terre à Terre Piccadilly ROSÉ 2017

The Piccadilly ROSÉ is made from the light pressings from our Piccadilly Valley Pinot Noir and Chardonnay Sparkling wine. It is a more complex style of rosé than most Australian examples, and can be aged for up to 5 years. The 2017 vintage has a higher proportion of Chardonnay than the other vintages, and should age very well.

Harvest date:

All varieties were hand harvested in late March 2017.

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:

The 2017 growing season in the Piccadilly Valley was slightly warmer than average at around 1,350 degree days, compared to the 12-year average of 1,235 degree days. Rain was frequent and helped to maintain vine health (no irrigation required in 2017).

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 530L 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, like in 2016, we decided to use these pressings to make our rosé. After one month settling in tank, the juice from the pressings of Chardonnay (44%) and Pinot Noir (56%) sparkling base fruit was racked 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 added a tiny amount of Summertown Vineyard Pinot Noir 2017 (50L).

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 (56%) and Chardonnay (44%)

Closure:

Stelvin



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