

# TERRE à TERRE

— CREATING CLASSIC —  
AUSTRALIAN WINES

## Terre à Terre Piccadilly ROSÉ 2018

The Piccadilly ROSÉ is made from the light pressings from our Piccadilly Valley Pinot Noir and Chardonnay sparkling wine, fermented in old oak. It is a more complex style of rosé than most Australian examples and can be aged for up to 5 years. The 2018 vintage looks like a Provence rosé, but has more complexity and is more similar in taste to Sancerre rosé. It has great texture and very appealing berry flavours, and is a great aperitif wine, or can happily accompany a wide range of food.

### Harvest date:

All varieties were hand harvested in the first half of March 2018.

### 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 2018 growing season in the Piccadilly Valley was warmer than average at around 1,500 degree days compared, to the 12-year average of 1,235 degree days. Rain was sparse during the growing season.

### 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 550L 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 and 2017, we decided to use these pressings to make our rosé. After one month settling in tank, the juice from the pressings of Chardonnay (18%) and Pinot Noir (82%) 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 months, to improve the texture and flavours. The wine was racked off lees in January 2019 and left to cold settle in tank for a few weeks, before being lightly filtered to bottle in late February 2019.

### 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 (82%) and  
Chardonnay (18%)

### Closure:

Stelvin



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