

TERRE à TERRE

— CREATING CLASSIC
AUSTRALIAN WINES —

Terre à Terre Piccadilly ROSÉ 2019

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 2019 displays some persistent strawberries aromatics which carry through on the softly textured palate.

Harvest date:

All varieties were hand harvested in the first half of March 2019.

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 2019 vintage was characterised by a warmer than average growing season tempered by higher than average rainfall in spring and early summer in the Piccadilly Valley. Yields were very low (similar to 2014), and quality was superb for the Piccadilly Valley sparkling wine varieties.

Winemaking:

The fruit was transported 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 were perfect to make our fourth vintage of rosé. After one month settling in tank, the juice from the pressings of Chardonnay (30%) and Pinot Noir (70%) 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 November 2019 and left to cold settle in tank for a few weeks, before being lightly filtered to bottle in mid-December 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 (70%) and
Chardonnay (30%)

Closure:

Stelvin



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