

# TERRE à TERRE

— CREATING CLASSIC —  
— AUSTRALIAN WINES —

## Terre à Terre Summertown Vineyard Pinot Noir 2016

This is the first Pinot Noir made by Terre à Terre from the Summertown Vineyard. Pinot Noir is a fastidious variety to grow, requiring lots of care during ripening to make sure the crop levels are kept low, adapting bunch exposure to the season by well timed shoot thinning, and picking at exactly the right level of ripeness. The 2016 growing season posed a few challenges to the grower because of the dry soils and the warm weather, but as we say in France the best vintages are both dry and warm! We are very pleased of the resulting wine; it offers both complexity and length, structure and elegance, fruit and spice.

### Harvest date:

Pinot Noir was hand harvested on the 8<sup>th</sup> of March from a dry grown spur pruned block and on the 12<sup>th</sup> of March 2016 from the cane pruned blocks.

### Vineyard description:

The Summertown Vineyard is in the heart of the Piccadilly Valley. The Summertown Vineyard was first planted in 1987 with several clones of Pinot Noir (including MV6, G5V8, D5V12, D2V5). In 2016, a small part of the vineyard with due-east facing slopes was managed with the aim to produce table Pinot Noir. Terre à Terre started to manage the Summertown Vineyard in 2015/2016, following the same strict management practices as the Crayères Vineyard, i.e. hand pruning, 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 for 2 days in the cold room before it was crushed into 4 open fermenters with 10% whole bunches in each fermenter. The must macerated for 4 days in the fermenters before being seeded with yeast culture. The ferments were plunged once a day until the end of fermentation in late March. The must was left to macerate before being gently pressed off skins on the 9<sup>th</sup> of April. The wine was then racked to barrels (50% new), where it completed malolactic fermentation and aged for 9 months, before being very carefully racked off lees on the 9<sup>th</sup> of January 2017 to tank. The wine settled in tank for one month before being bottled on the 8<sup>th</sup> of February 2017, and aged in bottle for a further 4 months before release.

### Cellaring Potential:

10 years

### Food Pairing ideas:

Confit duck à l'orange with roasted parsnips.

### Grape Varieties:

Pinot Noir (100%)

### Closure:

Stelvin



**Terre à Terre PTY LTD. ABN 78 147 922 316**

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