

# TERRE à TERRE

— CREATING CLASSIC —  
— AUSTRALIAN WINES —

## Terre à Terre Summertown Vineyard Pinot Noir 2017

This is the second 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 2017 growing season was full of challenges, mostly due to the intermittent rain, but for those who could work around these challenges, the vintage offered excellent opportunity to make great wines. We are very pleased of the resulting wine, which a step ahead of the 2016 with great tannins and perfect ripeness. The wine will need time in bottle to deliver its full potential.

### Harvest date:

Pinot Noir was hand harvested on the 15<sup>th</sup> of April 2017 and on the 18<sup>th</sup> of April 2017.

### 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:

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 for 3 days in the cold room before it was crushed into 4 open fermenters with 15% 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. The must was left to macerate before being gently pressed off skins, 4 weeks after crushing. The wine was then racked to barrels (40% new) where it completed malolactic fermentation and aged for 9 months, before being very carefully racked off lees in late 2017 and bottled without filtration in early 2018. The wine settled in tank for one month before being bottled, and was aged in bottle for a further 9 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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