

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Botrytis Pinot Gris 2011

The Wrattenbully Botrytis Pinot Gris 2011 is the first release of our sweet Pinot Gris from the Hoopers Vineyard in Wrattenbully. The 2011 vintage proved to be ideal for the production of this style. Terre à Terre Botrytis Pinot Gris 2011 displays very good fruit and floral aromas of pears and orange blossoms, without too much exuberance. The palate is very balanced and linear, with good texture and finishes on typical Botrytis notes of orange peel. The sweetness enhances great texture without being too overpowering.

Harvest date:

Pinot Gris harvested on 28th of April 2011.

Vineyard description:

From 2011 until 2013, Terre à Terre leased 4 rows (or 0.5 hectares) of Pinot Gris from neighbour Rob Hooper. This vineyard is situated next to the Crayères vineyard in Wrattenbully, on the same ancient limestone formation covered in sandy loam over terra rossa soil. It has been used in the past to produce dry Pinot Gris, but Terre à Terre saw the potential in making a late harvest, light Botrytis style, with Alsace in mind.

Vintage description:

The 2011 vintage proved to be ideal for the production of this style. The Wrattenbully Whalebone Vineyard weather station recorded 1288°C days for the growing season, versus the average of 1415°C days. The Pinot Gris vineyard was safe from any Botrytis infection until reaching full flavour ripeness at the end of March 2011, when only 20% of bunches started to be infected. The fruit was harvested on 28 April 2011, after 7 days of dry and warm weather. 50% of the fruit was still free of any fungal infection, 30% of the fruit was showing signs of shrivel (*passerillage*), with some level of Noble rot, and only 20% of the fruit was fully Botrytised.

Winemaking:

The fruit was transported overnight from Wrattenbully to the Tiers winery in the Adelaide Hills and was then crushed and destemmed after being chilled. The must was pressed and the juice left to settle in a stainless-steel tank. Once fermentation was underway, it was closely monitored and stopped by chilling the tank when the alcohol reached 10.4%, leaving 111g/l residual sugar. The wine was then transferred to old oak to settle at very low temperatures for four months. The finished wine was finally filtered and bottled on 11 October 2011, in 375ml bottles.

Cellaring Potential:

10 years

Food Pairing ideas:

Poached pears with cinnamon and vanilla custard.

Grape Varieties:

Pinot Gris (100%)

Closure:

Stelvin



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