

# TERRE à TERRE

— CREATING CLASSIC —  
— AUSTRALIAN WINES —

## Terre à Terre Late Harvest Pinot Gris 2012

2012 is the second release of our sweet Pinot Gris from the Hoopers Vineyard in Wratttonbully. The 2012 vintage proved to be ideal for the production of this late harvest style. Our 2012 Late Harvest Pinot Gris displays typical varietal ripe stone fruit aromas, and also great spicy flavours. The palate is very balanced and linear, with good texture and finishes on very light Botrytis notes of orange blossoms. The sweetness brings great texture without being too overpowering.

### Harvest date:

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Pinot Gris was harvested on 13<sup>th</sup> of March 2012.

### Vineyard description:

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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 Wratttonbully, 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:

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The 2012 vintage proved to be ideal for the production of a very light late harvest style. The Wratttonbully Whalebone Vineyard weather station recorded 1590°C days for the growing versus the average of 1415°C days, and the season was much drier than the 2011 vintage. The Pinot Gris vineyard was safe from any Botrytis infection until reaching full flavour ripeness in mid-February 2012, when only 5% of bunches started to be infected. The late harvest and shrivelled fruit was harvested on the 13<sup>th</sup> of March 2012.

### Winemaking:

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The fruit was transported overnight from Wratttonbully to the Tiers winery in the Adelaide Hills and was then crushed and destemmed after being chilled. The must was then 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 12%, leaving 60g/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 mid 11 October 2012, in 750ml bottles.

### Cellaring Potential:

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10 years

### Food Pairing ideas:

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Poached pears with cinnamon and vanilla custard.

### Grape Varieties:

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Pinot Gris (100%)

### Closure:

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Stelvin



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

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