

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Piccadilly ROSÉ 2021

The 2021 Piccadilly ROSÉ is made from Cabernet Franc, Merlot and Mondeuse from our Piccadilly Valley vineyards. It is made in old oak, with some ageing on lees. It is a more complex style of rosé than most Australian examples, and can be aged for up to 5 years. The 2021 has the signature characters of Cabernet Franc – floral aromatics, berry flavours and a gentle tannin grip on the finish. The Merlot and Mondeuse add some middle palate texture and pleasant bitterness on the finish.

Harvest date:

All varieties were hand harvested on the 1st of April 2021.

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 2021 vintage was a once in a lifetime experience. The 2growing season rainfall and heat summations were close to average in the Piccadilly Valley. However, as in 2020, the temperatures post-véraison (February and March) were lower than average, creating the perfect conditions for smooth ripening of “rosé” fruit.

Winemaking:

The fruit was transported to the Tiers winery and crushed, destemmed and chilled to the press, and was left to macerate on skins in the press for 3 hours to extract colour. After one week settling in tank, the juice was racked to old French barrels for fermentation. As it finished fermentation, the wine was showing great flavours and we the wine on lees for another few months to improve the texture and flavours. The wine was racked off lees in September 2021 and left to cold settle in tank for a couple of weeks, before being lightly filtered to bottle.

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:

Cabernet Franc (63%), Merlot (20%) and Mondeuse (17%)

Closure:

Stelvin



Terre à Terre PTY LTD. ABN 78 147 922 316

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