

# TERRE à TERRE

— CREATING CLASSIC —  
— AUSTRALIAN WINES —

## Terre à Terre Heysen Vineyard Pinot Noir 2021

This is the first Pinot Noir made by Terre à Terre from the Heysen Vineyard. It is a good example of Piccadilly Valley Pinot Noir, with nice crunchy tannins, a good cherry fruit profile typical of the Pommard clone and medium length. It is a good wine to drink young, and will age gracefully for another 5 years.

### Harvest date:

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Pinot Noir hand harvested on the 24<sup>th</sup> of March 2021.

### Vineyard description:

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The Heysen Vineyard is in the heart of the Piccadilly Valley. The Heysen Vineyard was first planted in 1996 with Pinot Noir, mainly the Pommard clone. From 2017 Terre à Terre managed the Pommard clone block on a due-east facing slope with the aim to produce table Pinot Noir. Terre à Terre started to manage the Heysen Vineyard in 2017/2018, 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:

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The 2021 vintage was a once in a lifetime experience. The growing 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 this Pinot Noir.

### Winemaking:

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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 three open fermenters. 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 barrel (old oak), where it completed malolactic fermentation and aged for 9 months before being very carefully racked off lees and bottled without filtration.

### Cellaring Potential:

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5 years.

### Food Pairing ideas:

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Confit duck à l'orange with roasted parsnips.

### Grape Varieties:

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Pinot Noir (100%)

### Closure:

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Stelvin



Terre à Terre PTY LTD. ABN 78 147 922 316

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