

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Piccadilly RED 2020

The Piccadilly RED is made every year with various red varieties we have in our vineyards in the Piccadilly Valley. It is made as an easy drinking wine – *vin de soif* as we say in French – with limited time ageing in old oak and a focus on the fruit characters. The result is a very appealing wine with nice violet aromatics and good palate structure, which pairs excellently with a variety of dishes.

Harvest date:

All varieties hand harvested on 6 April 2020.

Vineyard description:

The Summertown vineyards are in the heart of the Piccadilly Valley sub-region of the Adelaide Hills in South Australia, at high altitudes of 500m and above. The Summertown 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 2020 growing season started warmer until January in the Piccadilly Valley. The temperatures post-véraison were cooler than average with higher than average rainfall, creating perfect conditions, tempered by higher than average rainfall in Spring and early Summer in the Piccadilly Valley. Yields were very low (similar to 2019), but quality was superb for all of the Piccadilly red varieties.

Winemaking:

The fruit was left to chill for 2 days in the cold room at the Tiers winery 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 stainless steel for 4 months where it completed malolactic fermentation before being racked and aged for 5 months in old oak barrels. The wine was bottled late March 2021, unfiltered.

Cellaring Potential:

2-5 years

Food Pairing ideas:

Grilled quail with Celeriac purée.

Smoked ham, Aged Comté cheese and homemade pickles.

Grape Varieties:

Trousseau Noir (41%), Cabernet Franc (31%), Mondeuse (10%) and Merlot (18%)

Closure:

Stelvin



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