

EST.  2009

DAOSA

— CREATING CLASSIC —
— AUSTRALIAN WINES —

DAOSA Piccadilly Valley Rosé 2020

This is the first release of our DAOSA Rosé from our Piccadilly Valley vineyards. This wine is made exclusively from Pinot Noir following the principles of our Method Classic™. The rosé colour comes from more time in the press and also from the addition of a small volume of Pinot Noir still wine at tirage. It is a very complex style of rosé, with a pink salmon colour. The strawberry aromas and subtle red blossom fragrances carry through on the palate, with a dry and spicy finish.

Harvest date:

Mid March 2020.

Vineyard description:

The fruit is sourced from several high altitude Pinot Noir vineyard sites in the Piccadilly Valley, most of them with eastern aspects. All vineyards are on clay soils, with the geological formations mainly Basket Range Sandstone, Woolshed Flat Shale or Barossa Complex. All the vineyards are at a minimum altitude of 500m, and were planted in the 1980s and 1990s. 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 climate in the Piccadilly Valley has a long-term average of 1,172 degree days during the growing season. Yearly rainfall is approximately 1,100mm. Whilst the 2019/2020 growing season started warmer than average, the temperatures post-véraison were cooler than average with a higher than average rainfall, creating perfect conditions for the ripening of our sparkling base varieties. Yields are very low (similar to 2014 and 2019, especially for Chardonnay), and quality for sparkling base is superb in 2020, with very good acidities and flavour profiles.

Winemaking:

DAOSA Rosé is made following the *Méthode Traditionnelle* (Method Classic™), the method used in the Champagne region of France. Perfectly ripe Pinot Noir fruit for sparkling was hand-harvested in mid March 2020. The fruit was whole bunch pressed at slightly higher pressure than the Natural Réserve to get some colour extraction. This gave more colour in the juice and good primary fruit characters prior to fermentation, whilst retaining a good acidity. The juice was fermented in old oak barrels. Once primary fermentation was completed, the wine went through malolactic fermentation in barrel. The barrels were blended in tank pre triaging and a small volume of Pinot Noir was added to stabilise the colour. The wine was then "tiraged" in October 2020 by the addition of yeast and sugar to the wine just before bottling in order to induce the secondary fermentation in bottle. The resultant sparkling wine was aged for 22 months in bottle before being disgorged with the addition of a very low dosage of 5g/L in August 2022.

Cellaring Potential:

2-5 years

Food Pairing ideas:

Hiramasa kingfish with fresh ginger and pomegranate salad.

Balsamic strawberries with Thai mint and cracked white pepper.

Grape Varieties:

Pinot Noir (100%)

Closure:

Diam



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