

# TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

## Terre à Terre Piccadilly ROSÉ 2022

The 2022 Piccadilly ROSÉ is made from Cabernet Franc, Trousseau, 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 2022 has the signature characters of Cabernet Franc – floral aromatics, berry flavours and a gentle tannin grip on the finish. The Trousseau Noir, Merlot and Mondeuse add some middle palate texture and pleasant bitterness on the finish.

### Harvest date:

All varieties were hand harvested on the 5<sup>th</sup> of April 2022.

### 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 2022 vintage was excellent in Piccadilly Valley, with a very cool and delayed start. The growing season rainfall and heat summations were close to average in the Piccadilly Valley, and similar to 2021, but with a warmer month of March than in 2021. Unlike in 2020 and 2021, the temperatures post-véraison (February and March) were slightly higher than average, with riper fruit at harvest than in 2021 and 2020.

### 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 2 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 late 2022 and bottled soon after with a light filtration.

### 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 (35%), Trousseau Noir (30%), Merlot (25%) and Mondeuse (10%)

### Closure:

Stelvin



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