

EST.  2009

# DAOSA

— CREATING CLASSIC —  
— AUSTRALIAN WINES —

## DAOSA Piccadilly Valley Rosé 2021

This is the second release of our DAOSA Rosé from our Piccadilly Valley vineyards. This wine is made mainly from Pinot Noir (with Chardonnay and Pinot Meunier) 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 2021.

### Vineyard description:

The fruit is sourced from several high altitude 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. The 2020/2021 growing season started on average, but the temperatures post-véraison were cooler than average, creating perfect conditions for the ripening of our sparkling base varieties. Yields were low and quality for sparkling base is superb in 2021, 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, Chardonnay and Pinot Meunier fruit for sparkling was hand-harvested in mid March 2021. 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 November 2021 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 20 months in bottle before being disgorged with the addition of a very low dosage of 6g/L in June 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 (88%) Chardonnay (8%)  
Pinot Meunier (4%)

### Closure:

Diam



Terre à Terre PTY LTD. ABN 78 147 922 316

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