

# DAOSA

— CREATING CLASSIC —  
— AUSTRALIAN WINES —

## DAOSA Piccadilly Valley Rosé 2022

This is the third release of our DAOSA Rosé from our Piccadilly Valley vineyards. This wine is made mainly from Pinot Meunier and Pinot Noir, with a hint of Chardonnay, following the principles of our Method Classic™. The rosé colour comes from more time in the press as well as from the addition of a small volume of still Pinot Noir 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:

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Mid-March 2022

### Vineyard Description:

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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:

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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 2021/2022 growing season was on average at 1,182 degree days, with average rainfall for the growing season. Yields were low, especially for Pinot Noir, and the quality for sparkling base is superb in 2022, with very good acidities and flavour profiles.

### Winemaking:

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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 2022. 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 tank for the Pinot Meunier and in barrel for the Pinot Noir. Once primary fermentation was completed, the wine went through malolactic fermentation in tank and barrel. The barrels were blended in tank pre tiraging and a small volume of Pinot Noir was added to stabilise the colour. The wine was then "tiraged" in November 2022 by the addition of yeast and sugar to the wine just before bottling 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 6g/L in September 2024.

### Cellaring Potential:

5-10 years

### Food Pairing Ideas:

Hiramasa kingfish with fresh ginger and pomegranate salad.

Balsamic strawberries with Thai mint and cracked white pepper.

### Grape Varieties:

Pinot Meunier (66%) Pinot Noir (30%) Chardonnay (4%)

### Closure:

Diam



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