

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Down to Earth Piccadilly Rosé 2024

The 2024 Piccadilly Rosé is made mostly from Sangiovese and Viognier from Mount Barker in the Adelaide Hills. These grapes were blended with Cabernet Franc, Trousseau, Merlot, Mondeuse, Shiraz and Saperavi from our Piccadilly Valley vineyards and a vineyard on the outskirts of the Piccadilly Valley. It is fermented and aged in a stainless-steel tank with some time on lees. It is a more complex style of Rosé than most Australian examples and can be aged for up to five years. The 2024 has the hallmark of Trousseau Noir – fresh strawberries, pomegranate and some flinty notes. It also has the cherry blossoms and floral aromatics of Cabernet Franc. A very complex wine - for a Rosé!

Harvest date:

All varieties were hand harvested mid-March 2024.

Vineyard description:

The Sangiovese and Viognier vineyards are in Mount Barker, in the Adelaide Hills, on micaceous Schists soils. The other parcels of fruit (Trousseau Noir, Cabernet Franc, Merlot, Shiraz, Saperavi and Mondeuse) were harvested from vineyards around the Piccadilly Valley, a sub-region of the Adelaide Hills, at high altitudes of 500m and above.

Vintage description:

The 2024 vintage was on average and gave us close to average rainfall. The season remained cool in the summer months, and we had lower than average crops (due to poor fruit set) meaning that we could ripen all grape varieties to perfection.

Winemaking:

The fruit was transported to the Tiers winery and crushed, destemmed, and chilled on the way to the press. It was left to macerate on skins in the press for two hours to extract colour. After one week settling in tank, the juice was racked to stainless steel for fermentation. As it finished fermentation, the wine was showing great flavours with a very appealing fruit sweetness on the finish. We left the wine on lees for another few months to develop further texture and flavours. The wine was racked off lees late July 2024 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:

Sangiovese (58%), Viognier (21%), Trousseau Noir, Cabernet Franc, Merlot, Shiraz, Saperavi and Mondeuse (21%)

Closure:

Stelvin



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