EST. 2009

DAOSA

CREATING CLASSIC AUSTRALIAN WINES

DAOSA Piccadilly Valley Rosé 2023

This is the fourth release of 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 a longer time in the press, as well as the addition of a small volume of still Pinot Noir wine at tirage. This is a complex rosé with a pink salmon colour. Strawberry aromas and subtle red blossom notes carry through on the palate, with a dry, spicy finish.

Harvest Date:

Hand-harvested late March 2023

Vineyard Description:

The fruit comes from several high-altitude vineyard sites in the Piccadilly Valley, most with eastern aspects. All vineyards sit on clay soils, with the geological formations mainly Basket Range Sandstone, Woolshed Flat Shale or Barossa Complex. Each vineyard is at a minimum altitude of 500m, and all were planted in the 1980s and 1990s. Terre à Terre manages every Piccadilly Valley vineyard using the same strict practices as The Crayères Vineyard: hand-pruning (Guyot Double), shoot-thinning, green harvest to control yields, and hand-harvesting.

Vintage Description:

The Piccadilly Valley has a long-term average of 1,172°C days during the growing season, and yearly rainfall is approximately 1,100mm. The 2022/2023 growing season was significantly cooler than average throughout, including post-véraison. Rainfall was just above average and spread evenly throughout the growing season. Yields were average to low. The quality for our sparkling base wines was superb in 2023, with very high acidities and ripe flavour profiles.

Winemaking:

DAOSA Rosé is made using the Méthode Traditionnelle (Method Classic™), the method used in France's Champagne region. Perfectly ripe Pinot Meunier, Pinot Noir, and Chardonnay fruit for sparkling was hand-harvested in late March 2023 and whole-bunch pressed at slightly higher pressure than the Natural Réserve to extract some colour. This process also helps develop strong primary fruit character before fermentation, while retaining good acidity. The Pinot Meunier juice was fermented in tank, and the Pinot Noir and Chardonnay in barrel. Once primary fermentation was complete, the wine underwent malolactic fermentation in the same vessel. The wines were blended in tank pre-tirage, and a small volume of Pinot Noir was added to stabilise the colour. The wine was then tiraged in November 2023 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 31 months in bottle before being disgorged with the addition of a very low dosage of 7.5g/L in June 2026.

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 (50%), Pinot Noir (46%), and Chardonnay (4%), all from the Piccadilly Valley.

Closure:

Diam

RRP: $65 | **ABV**: 12.5%



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