

Pierro L.T.Cf 2011

LITTLE TOUCH OF CAB. FRANC

L.T.Cf - known among family and friends as Pierro - is the family romantic. A somewhat naively trusting character, he is affectionately teased by his sister, but takes solace in his book-learning. 12 months maturing in French oak, he spends much of this time improving his mind and developing his integrity as an artist. Somewhat shy at first, he proves himself a worthy companion over dinner, with a rich and flavoursome personality that enriches the evening.

A most approachable young man, he offers quiet but thought-provoking nuances that leave you with something to think about. When the time comes for you to go home, he'll more often than not take your arm in a gentle grasp and leave you with a parting gesture that makes you smile as you step out into the night. An intriguing character, he inspires you to watch him age through the next decade to see what delights he might offer up with age.

THE PRODUCER

Dr. Michael Peterkin, with an education in biochemistry and winemaking, built the Pierro winery in 1979 with an aim to create the most elegant and memorable wines the Margaret River region can offer. He planted the vineyards between 1980 and 1988 on the north-facing, gravelly loam soils on the banks of the Willyabrup Brook, where the classic varietal wines thrived. Using state of the art equipment, he combines the New World with the Old World hand-made techniques for winemaking. Despite being at the forefront in shaping WA's wine-scape, Mike remains the enigma behind the Pierro mask.

2011 VINTAGE REPORT

2011 saw cool and dry weather through the late winter and early spring, progressing to a summer that was warmer and drier than average with minimal rainfall. This resulted in earlier flowering and 'veraison' and ultimate ripening, which led to a harvest that was on average two weeks earlier than 2010 and finished some four weeks earlier than normal. The early ripening left room for staggering and the varieties were picked at a more leisurely pace according to optimal ripeness.

VINIFICATION

The majority of fruit for this wine is sourced from mature 23 year old vines with the balance coming from 12-14 year old vines. The fruit was handpicked, chilled and then hand sorted before a gentle de-stemming. Individual parcels were kept separate and fermented in a variety of ways including open fermenters, closed fermenters and short or long periods on skins after fermentation. The wine was then racked into French oak where it matured for 12 months.



VINTAGE FACTS

Vintage	2011
Varieties	Cabernet Sauvignon (61%) Merlot (25%) Cabernet Franc (8%) Petit Verdot, Malbec (6%)
Region	Margaret River, WA
Winemaker	Michael Peterkin
Closure	Stelvin
Classification	Wine of Australia
Alcohol	14% ABV

