

Pierro Blanc de Blanc. 2014

MADemoiselle DE BLANC - TASTING NOTE

Introducing Mademoiselle “Blanche” de Blanc, the Pierro family’s French Maid. Mademoiselle de Blanc has been part of the household for many years and is much treasured by the family, not least for her charming ability to add to any social occasion.

An elegant blend of Chenin Blanc, Sauvignon Blanc, Riesling and Viognier she comes into her own in the summer, delighting guests with her silky soft accent and trailing an irresistible aroma of tropical fruit, apricot, passionfruit and a touch of gooseberry as she saunters between the garden party guests.

You may catch her winking playfully at the older men from a safe distance, while they pretend not to notice but smile smugly into their glasses of Port. Her speciality is Asian cuisine and providing delightful summer refreshment.

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.

2014 VINTAGE REPORT

The 2014 vintage saw excellent rainfall throughout the year, providing a solid platform of sub-soil moisture before completely stopping from December through to the end of harvest in March. In fact, following a perfect few months, the skies opened on the very last day, just a few hours after we had picked the last of our fruit. The weather was also optimal for the local Marri blossom, which kept the birds busy and resulted in minimal crop damage.

VINIFICATION

All the fruit at Pierro is handpicked and carefully hand-sorted before whole bunch pressing. We use the gentlest of press cycles to extract only the most delicate and aromatic flavours from the grapes. The Blanc de Blanc juice is fermented in separate batches, the majority in stainless steel, and left to settle for a minimum of three months before final blend and bottling.



VINTAGE FACTS

Vintage	2014
Varieties	Chenin Blanc, Sauvignon Blanc, Riesling, Viognier
Region	Margaret River, WA
Winemaker	Michael Peterkin
Closure	Stelvin
Classification	Wine of Australia
Alcohol	13% ABV

MARGARET RIVER

