

Pierro L.T.C. 2014

LITTLE TOUCH OF CHARDONNAY

L.T.C, with a hint of her elegant mother, is a fresh and lively young lady from the Willyabrup Duchy. She dances light and graceful, melting hearts with her delightful approachability.

Dressed in a subtle blend of delicate fabrics - an elegant and floating skirt with a structured bodice, she is most often seen with a basket of fresh, zesty citrus fruits, herbs and wild flowers over one arm.

A wonderful pre-dinner conversationalist or a superb companion with whom to enjoy fresh seafood.

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 gentles of press cycles to extract only the most delicate and aromatic flavours from the grapes. The L.T.C juice is blended before fermentation, a quarter of which takes place in new oak and the rest in stainless steel. The fermented wine is then aged for three months with hand 'battonage' once a month before bottling.

25% fermented in new oak, 75% in stainless steel. The classic blend is 50% Semillon and 45% Sauvignon Blanc, with 5% (just a 'Little Touch of') Chardonnay.



VINTAGE FACTS

Vintage	2014
Varieties	Sauvignon Blanc, Semillon, Chardonnay
Region	Margaret River, WA
Winemaker	Michael Peterkin
Closure	Stelvin
Classification	Wine of Australia
Alcohol	13.5% ABV

