

2022 PIERRO L.T.C. SAUVIGNON BLANC SEMILLON

Little Touch of Chardonnay



HISTORY - 'A CLASSIC'

A classic isn't just something that is famous or distinctive from a past era. It's something that continues to be relevant and useful outside the specific time it was created. In 1979 Mike Peterkin produced Australia's first Semillon Sauvignon Blanc. Working at Cullen's at the time, the wine went on to win a trophy at the Perth Royal Show. He never claimed any originality for the idea, he simply borrowed it from the French. In 1980 he was so convinced of the blend's potential in Margaret River he devoted a third of the Pierro plantings to the varieties. The L.T.C. has been judged over the last 40 years as not only the first, but as the one of the best in its class. A wine of place, of time and of the people who brought the style to Australia. In the words of Coco Chanel: "Fashion fades, style remains"

VINEYARD

Parcels of fruit are hand-picked from several blocks from the Willyabrup sub-region. The oldest vines were planted in 1980 with the youngest planted in 2006. All vines are considered mature and are grown in the gravelly loam granite soils so prevalent in the Willyabrup valley. All vineyard parcels are situated within 3km of the coast and are influenced by the maritime climate and fresh, pure ocean sea breezes prevalent during the growing season.

WINEMAKING

Each parcel is hand-picked, chilled, hand-sorted and whole bunch pressed. There are multiple picks for this wine. With the first batches being picked for aromatic complexity and acidity, and the latter being picked for flavour and texture. Each batch is kept separate and inoculated with different yeasts depending on the variety and date picked. During this time a small amount is fermented in new and mature French oak barriques for 1-2 months for mouthfeel and texture. These different elements combine as a whole to provide an incredible amount of complexity to the final wine. The separate batches are then combined and left on fermentation lees for 3-4 months prior to bottling.

VARIETAL CONTENT

Sauvignon Blanc - delicate perfumed aroma and youthful fresh flavour (49.4%), Semillon - gives the wine the ability to mature gracefully (47%), Chardonnay - completes the wine providing body & power (3.6%).

TASTING NOTES

A light dry wine, delicious when young but has the capacity and backbone to mature and develop in the bottle for many years. Flavours of citrus, pear, green apple, melon and tropical fruit. Fresh, crisp and dry with both complexity and elegance. An ideal accompaniment to seafood and white meat dishes.

PREVIOUS REVIEWS

2021 L.T.C.

"There are, of course, highly attractive nashi pears and green apples on the nose, however the wine at this stage is taut and tense. In the mouth, it is resplendent with spring florals and a smattering of white spice making for very pure, very pretty drinking. The phenolic curve through the finish remains true to style for this wine. It will live for 15-20 years with ease."

—93+ Erin Larkin, Robert Parker Wine Advocate

2021 L.T.C.

"Bright and vibrant lemon-yellow colour. A touch subdued on the nose, lemon curd, hints of green grass and a smoky-spice character are noted. Light to medium-bodied with sweet citrus, oyster-brine and smoky-mineral characters flowing with great balance across the palate. The depth and concentration is noted here but it doesn't sit heavy. Bright, uplifting acidity and a hint of phenolics to focus and drive it long to the finish. A classic of the region"

—95/100 Stuart Knox, The Real Review

2020 L.T.C.

"This is concentrated and focused; completely balanced and refreshing. A stunning rendition of the LTC, the acidity is juicy and chewy. With the ability to age gracefully in the cellar, this is a cracker"

—96/100 Erin Larkin James Halliday Companion

FAVoured LISTENING

Tchaikovsky's The Nutcracker, Ballet Suite, Dance Of The Reeds. As light and lively as the wine itself, gorgeous floral notes and a familiar, approachable rhythm. It also has a surprisingly long finish.