



Teroldego

Synonym: Merlina, Teroldega, Teroldeghe, Teroldico, Teroldico, Tiraldega, Tirodola, Tiroldogho, Tiroidigo

Commonly mistaken for: Negrara Trentina, Negrara Veronese

Origin: First mentioned in the late fifteenth century, Teroldego has long called Trentino, north-east Italy, home. It may have taken its name from a place: Allo Teroldege; it could be a corruption of Tiroidola, an ancient grape variety grown in the area or be derived from oro and Tirolo, meaning the golden one from Tirolo. Whatever legend you prefer to adopt, DNA testing has shown that it is an uncle of Syrah, a grandchild of Pinot and is a parent of Marzemino and Lagrein.

Agronomic and environmental aspects: The finest Teroldego in the world is grown in Campo Rotaliano, a sandy-gravelly plain that was once a river bed. Traditionally the variety has been grown on a double pergola and modern

producers working with this old training system have started to cut bunches in half to reduce yields. Newly planted vineyards in the region are using more modern guyot to tame the wild vine. Its high vigour needs to be carefully managed to achieve full ripeness, intensity of flavour and avoid fungal diseases. Prefers light, weakly clay, permeable soils and dry/windy climates.

Diseases, pests and disorders: The variety is moderately sensitive to downy and powdery mildew and can suffer botrytis in wet or humid seasons. The berries detach easily and the stems are susceptible to necrosis. Medium budburst and medium to late ripening this grape is very well adapted to cold (snowy) winters and resistant to late spring frosts.

Description:

Growing Tip:	fluffy, green-whitish with light pink hues
Leaf:	large, pentagonal, three-lobed with a closed v/U shaped petiolar sinus
Bunch:	Medium to large bunch, elongated pyramidal form with two small wings, semi-compact.
Berry:	medium with thick leathery skin, pulp has a neutral flavour
Vegetation Growth Habit:	downward, prostrate
Vigour:	medium-high
Average bunch weight:	300-400g (Italy) – 230g (Chalmers 2017/2018)
Average Bunches per shoot:	1-2

Growth stages:

Time of budburst:	medium
Time of flowering:	medium
Time of veraison:	medium
Time of harvest:	medium

Wine characteristics: High level of anthocyanins means Teroldego always produces a deeply coloured wine. It makes a lively, fruity style with soft tannins. The very best can be aged in oak and age well in bottle but it also makes bright, fun wines suited to fermentation in inert vessels for early bottling and consumption. Wines tend to be lowish alcohol (9-12%) with good natural acid.

Australian Experience:

Teroldego has been in Australia since 1969 when it was introduced into Western Australia. Teroldego VCR 146 is a new clone that was selected in 2011 and released from quarantine in 2015, the mother rows were planted in 2015 and 2016 on single bi-lateral cordon VSP with 4 foliage wires at the Chalmers Merbein Vineyard in the Murray Darling region.

The VCR 146 was difficult to propagate in the beginning compared with the 9 other varieties introduced at the same time. The vigour early on with this variety was also reduced. Now it appears to have settled to even, medium vigour.

Fruit set is even and consistent and bunch weights are much lower in the Teroldego VCR 146 clone than the classic expectation of Teroldego. In the warm climate of Merbein it ripens early, around the same time as Chardonnay, but with full flavor already. Being an early ripener it attracted the birds and foxes in the vineyard. Grapes have great flavor with extremely dark blue/purple colour in the thick skins. Slight herbaceous note in skins at maturity even when seeds were fully ripe, crunchy and woody.

Ferment was uncomplicated and resulting wine is delicious. Dark blue/black in the glass with vibrant dark fruit. Medium bodied with restrained alcohol level. Spicy and rounded on the mid palate with silky tannins to finish. Similar to Lagrein but with a bit more structure. Definitely an exciting new clone and adaptable to many viticultural conditions.

Available Clone:

Teroldego VCR 146



- Recent clone from VCR
- Lower vigor than other Teroldego clones
- Smaller bunches and smaller berries than other Teroldego clones
- Lower productivity than other Teroldego clones
- Teroldego has traditionally suffered from being a heavy bearer producing lacklustre wines, this clone will help counter that.
- VCR146 is much less herbaceous in character than other Teroldego clones

Maturity Data: Chalmers Merbein Vineyard

	20/2/17	23/2/17	27/2/17	2/3/17	6/3/17	9/3/17
Teroldego VCR 146						
Baume	11.4	12.2	12.2	12.6	12.6	13.2
pH	3.49	3.59	3.69	3.57	3.72	3.74
TA	6.8	6.9	6.9	7.1	6.0	5.8

	6/2/18	9/2/18	13/2/18	16/2/18		
Teroldego VCR 146						
Baume	11.1	12.3	12.8	13		
pH	3.43	3.55	3.69	3.69		
TA	8.1	7.7	6.7	5.5		

