

TERRE à TERRE DOWN to EARTH DAOSA

TERRE A TERRE PTY LTD – ABN 78 147 922 316

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Daosa – Piccadilly Valley – Blanc de Blancs 2009

It is with great pleasure to announce Terre à Terre is releasing its first Blanc de Blancs from the Daosa vineyard (also known as the Bizot vineyard) in the Piccadilly Valley, South Australia.

The Vineyard

The Daosa vineyard is situated in the heart of the Piccadilly Valley in the Adelaide Hills and is one of the highest vineyards in the valley at 500m altitude. The soil is red clay and sandy loams over a 70 million-year-old shale rock formation. The vineyard was planted in 1995/1996 exclusively to Chardonnay on a north-north east facing slope. It was planted with several clones, including the French "Burgundy" clones 76, 95 and 96. It was also one of the first Australian vineyards to have been planted in part using rootstocks.

The climate in the Piccadilly Valley has a long-term average of approximately 1,200 degree days during the growing season and the yearly rainfall is approximately 1,100mm. The terroir in the higher slopes of the Piccadilly Valley makes it ideal for the production of sparkling wine using Méthode Traditionnelle.

The fruit from the Daosa Vineyard has always been used as a major component for Petaluma's Croser sparkling wine. However in 2009, the fruit from clones 76 and 95 in the higher part of the vineyard was retained for the first time by Terre à Terre in order to produce a Blanc de Blancs.

The winemaking – 2009 vintage

Daosa is made following the Méthode Traditionnelle, the method used in the Champagne region of France. Very low yields of beautiful fruit was carefully hand-harvested on the 12 March 2009. The fruit was whole-bunch pressed, retaining only 450L per tonne of fruit pressed (better than the Cuvée used to make Champagne which is 512.50L per tonne). This means we ended up with very fresh acidity, clean juice and good primary fruit in the juice prior to fermentation.

The juice was run into old barrels for primary fermentation. When primary fermentation was completed, the barrels were topped and malolactic fermentation ensued. After nine months in barrel and some lees stirring, the wine was tiraged, by the addition of yeast and sugar to the wine just before bottling in order to induce the secondary fermentation.

The resulting sparkling wine was aged for 30 months in bottle before being disgorged with the addition of a very low dosage of 5g/L liqueur on 12 July 2012.

The Daosa Blanc de Blancs spent 39 months on lees, including nine months in barrel and 30 months in bottle.

The 2009 Daosa Blanc de Blancs

Daosa is a very good drink and it is definitely very Australian - meaning not (too) French... Lightly toasted aromas from ageing on yeast, with floral and apple notes on the nose. The charming and elusive floral flavours come through on the palate and it finishes on a lengthy and bright acidity. Floral and apple flavours linger on the palate, making it a very good example of how Méthode Traditionnelle can metamorphose Chardonnay, outside of Champagne.

Only 220 dozen produced. Winemaker: Xavier Bizot