

# TERRE à TERRE DOWN to EARTH DAOSA

TERRE A TERRE PTY LTD – ABN 78 147 922  
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## Daosa Piccadilly Valley Banc de Blancs 2010

October 2014

It is with great pleasure that Terre à Terre is releasing just its second Daosa Blanc de Blancs from our single vineyard in the Piccadilly Valley, Adelaide Hills.

### *The Vineyard*

The Bizot vineyard is situated in the heart of Piccadilly Valley in the Adelaide Hills and is one of the highest vineyards in the valley at 500 m altitude. It was planted in 1995/1996 with several clones of Chardonnay, including French "Burgundy" clones 76, 95 and 96, on an ideal North-North East facing slope. It was one of the first Australian vineyards to have been planted using rootstocks (in part of the vineyard). The soil is red clay and sandy loam over a 70 million year old shale rock formation. 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 high quality sparkling wine base fruit. Indeed, the fruit from our vineyard has always been used as a major component for Croser sparkling. In 2010, for just the second time, we decided to retain the fruit from clones 76 and 95 in the higher part of the Bizot vineyard in order to produce a single vineyard Blanc de Blancs, Daosa.

### *The winemaking – 2010 vintage*

Daosa is made following the méthode traditionnelle, ie. following the rules and principles applied to French Champagne. Very low yielding and high acid fruit was hand harvested on the 24<sup>th</sup> of February 2010. The fruit was whole bunch pressed, retaining only 450L per tonne of fruit pressed (which is even less than the maximum allowed in Champagne, the *Cuvée*, which is 512.50L per tonne). This means that we produced very clean juice with fresh acidity and good primary fruit characters. The juice was run into old barrels for primary fermentation. When primary fermentation was completed, the barrels were topped before malolactic fermentation ensued. After 8 months in barrel, partial malolactic fermentation (1.38g/L malic acid in the finished wine) and some lees stirring, the wine was "tiraged", by the addition of yeast and sugar to the wine just before bottling to induce the secondary fermentation (prise de mousse). The sparkling wine was aged for 30 months in bottle before being disgorged with the addition of a low dosage of 8g/L on the 24<sup>th</sup> of June 2014.

The 2010 Daosa Blanc de Blancs spent a total of 51 months on lees, 8 months in barrel and 43 months in bottle.

### *The 2010 Daosa Blanc de Blancs*

This is a step up from the 2009 vintage. There are more pronounced toasted aromas from longer ageing on yeast, with bright floral and apple nuances on the nose. The characteristic floral flavours come through on the palate and it finishes long with a great balance between acid and dosage. Typical floral and apple flavours linger on the palate, making it a classic example of what the méthode traditionnelle can achieve from our outstanding single vineyard, outside of Champagne...

Daosa is sold to independent retailers around Australia as well as leading restaurants through Terroir Selections ([www.terroir-selections.com.au](http://www.terroir-selections.com.au)).

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