

DAOSA

DAOSA BLANC DE BLANCS 2011 – TASTING NOTE

It is with great pleasure that Terre à Terre is releasing its third Daosa Blanc de Blancs from the Bizot vineyard in the Piccadilly Valley.

The Vineyard

The Bizot vineyard in the Piccadilly Valley was planted by Petaluma in 1995/1996 for Daosa with Chardonnay. It was planted with several clones, including French "Burgundy" clones 76, 95 and 96. It is also one of the first Australian vineyards to have been planted using rootstocks (in part of the vineyard). The fruit has always been used as a major component for Croser sparkling.

The Bizot vineyard is in the heart of 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 Chardonnay is planted on a north-north east facing slope.

The climate in the Piccadilly Valley has a long term average of 1,172 degree days during the growing season. Yearly rainfall is approximately 1,100mm. The 2011 vintage was one of the coolest vintages in the Adelaide Hills (1045°C days) and the ripening months were very cold and wet (200mm in February and March 2011).

The terroir in the higher slopes of the Piccadilly Valley makes it ideal for the production of Sparkling wine using the méthode traditionnelle.

In 2011, the fruit from clones 76 and 95 in the higher part of the Bizot vineyard was retained for the third year by Terre à Terre in order to produce a Blanc de Blancs.

The winemaking – 2011 vintage

Daosa is made following the méthode traditionnelle, that which is used in the Champagne region of France to produce Champagne. Very low yielding and high acid fruit (TA at harvest of over 10g/l) was hand harvested on 31st of March 2011. The fruit was whole bunch pressed, retaining only 470L per tonne of fruit pressed (better than the *Cuvée* in Champagne, which is 512.50L per tonne). This gave very fresh acidity, clean juice and good primary fruit characters in the juice prior to fermentation.

The juice was run into 17 old barrels and one new demi muid (600L) for primary fermentation. Once primary fermentation was completed, the barrels were topped and the wine stayed in barrel, with some lees stirring, for a further 8 months where it went through partial malolactic fermentation (approximately 2g/L malic acid remains in the finished wine). The wine was then "tiraged", by the addition of yeast and sugar to the wine just before bottling, in order to induce the secondary fermentation in bottle. The resultant sparkling wine was aged for 43 months in bottle before being disgorged with the addition of a low dosage of 6g/L on the 24th of July 2015 to balance the final acidity of 8.5g/L.

The Daosa Blanc de Blancs 2011 spent in total 51 months on lees, 8 months in barrel and 43 months in bottle.

The 2011 Daosa Blanc de Blancs

This is by far the best vintage for Daosa. Surprisingly for a cooler vintage, the classic floral and pear aromas unfold gently into riper flavours on the front palate. The sharp acidity from partial malolactic fermentation has not been masked by a generous dosage, but is more effectively balanced by the delicate texture of the intertwined fine oak and lees, fleshing out the acid backbone to a lengthy finish. This wine will be improving in bottle with age for the next 20 years.

786 cases of 6 bottles and 100 cases of 3 magnums made.

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