

TERRE à TERRE DOWN to EARTH DAOSA

TERRE A TERRE PTY LTD – ABN 78 147 922 316

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Down to Earth – Wrattenbully – Sauvignon Blanc 2012

Terre à Terre is proud to present its first release of Down to Earth Sauvignon Blanc from our close-spaced Sauvignon Blanc vineyard in Wrattenbully, South Australia.

Terre à Terre, a French expression meaning Down to Earth, is a small family business run by husband and wife team Xavier Bizot and Lucy Croser. The vineyard is located next to Tapanappa's Whalebone Vineyard, at the top of a north-south limestone ridge in Wrattenbully, one of Australia's most exciting regions. The Terra Rossa top soil, which is characteristic of the area, is covered in this vineyard by a shallow layer of eolian sands. The vineyard was planted on rootstocks in 2004 at a relatively high density for the area (4,400 vines per hectare), making it one of the closest spaced Sauvignon Blanc vineyards in mainland Australia. The fruiting wire is only 50cm above ground, which is why the local vignerons call the vines the "low vines". The vineyard is cane pruned (guyot double) by hand and the fruit is hand-harvested.

For the first time in 2012 Terre à Terre has made part of its Sauvignon Blanc in stainless steel and we have decided to call it Down to Earth as an indication of its more modern style. The Terre à Terre Sauvignon Blanc is still ageing in barrel and will be released towards the end of 2012.

The 2012 vintage proved to be a relief after the tragic 2011 vintage. It was warm and early, with a lot of work done in the vineyard to reduce vine vigour, and minimal sulphur and copper sprays used to prevent the onset of any diseases. The vineyard was bunch thinned in January 2012 and fully ripened, healthy Sauvignon Blanc grapes were hand-harvested at the end of February 2012.

The fruit was transported back to the Tiers winery in the Piccadilly Valley (Adelaide Hills) where it was crushed, destemmed, and cooled to 20°C. The juice was settled in tank for two weeks before the fermentation was started at low temperatures. After two and a half weeks of fermentation, the wine was left in tank on full lees for four months with lees stirring every month. The wine did not go through malolactic fermentation to ensure that a crisp acidity balances the texture.

The result is a very good example of modern Sauvignon Blanc with bright fruit characters combined with a good texture and good varietal characters. It is also showing great intensity of flavours and good length, demonstrating the exceptional quality of the terroir in our Wrattenbully vineyard site.

Only 1000 cases made.

Winemaker : Xavier Bizot