



Down to Earth - Wrattenbully - Sauvignon Blanc 2013

August 2013

Terre à Terre is proud to present its second 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.

In 2013, Terre à Terre has decided to once again make part of its Sauvignon Blanc in stainless steel, under the label Down to Earth as an indication of its more modern style. The Terre à Terre Sauvignon Blanc is still ageing in demi-muids and will be released towards the beginning of 2014.

The 2013 vintage was very auspicious for our Sauvignon Blanc vines. Like 2012, it was warm, early, and dry, which kept the vigour in check. Thanks to good pruning decisions, as well as the good weather, we did not need to trim the vineyard, and the vines were in balance without much help. The warmer nights in summer meant that all the sugars produced during the day were metabolised during the night, thus enhancing flavours whilst keeping the sugar levels in check. The fruit was hand harvested on the 25th and 26th of February 2013.

The fruit was transported back to the Tiers winery in the Piccadilly Valley (Adelaide Hills) where it was crushed, destemmed, and cooled to 2°C. The juice was settled in tank for two weeks before the fermentation was started at low temperatures. After four weeks of fermentation at a low 12°C, 95% of the wine was left in tank on full lees for three months with lees stirring twice in the first month. 5% of the wine was aged in a new oak foudre for three months and blended back before bottling. 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 low alcohol (12.4% v/v), bright fruit characters combined with an excellent 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.

Down to Earth is sold to independent retailers around Australia as well as leading restaurants through Terroir Selections (www.terroir-selections.com.au).

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