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## Down to Earth - Wrattenbully - Sauvignon Blanc 2014

August 2014

Terre à Terre is proud to present its third 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 the eastern flank of this vineyard by a shallow layer of eolian sands, making it highly suited for Sauvignon Blanc. This part of the vineyard was planted to Sauvignon Blanc 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 2014, 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 2014 Terre à Terre Sauvignon Blanc is still ageing in demi-muids and our 2,000L foudre, and will be released towards the beginning of 2015.

The 2014 vintage was very auspicious for our Sauvignon Blanc vines. It was different from 2012 and 2013, with humid weather around flowering and fruit set, and heatwaves in January and February. Our low trellised – close-spaced vines flowered, set and went through véraison at exactly the right times, dodging the damaging effects of the challenging weather and making the most out of the perfect weather conditions seen after véraison. The fruit was hand harvested on the 13<sup>th</sup> and 14<sup>th</sup> of March 2014.

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. 7% of the juice was racked to a one-year old French oak 2,000L foudre. Fermentation took four weeks at a low 12°C (18°C in the foudre), and the wine was then left for a further four weeks on lees, which were stirred three times during this time. The wine was left to settle for a final additional month on full lees before being bottled on the 18<sup>th</sup> of June 2014. 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 (12.2% v/v), intense fruit characters combined with a good texture and exemplary varietal characters. It demonstrates 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](http://www.terroir-selections.com.au)).

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