

TERRE à TERRE



Terre à Terre - Wratttonbully - Sauvignon Blanc 2009

March 2010

Terre à Terre is proud to present its second release of barrel fermented Sauvignon Blanc from a close spaced Sauvignon Blanc vineyard in Wratttonbully, 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. Their vineyard is located next to Tapanappa's Whalebone Vineyard, at the top of a North-South limestone ridge in Wratttonbully, 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 vigneron call the vines the "low vines".

The 2009 vintage proved to be challenging due to a series of heat waves. A lot of work was done in the vineyard to reduce vine vigour, and minimal sulphur and copper sprays were used to prevent the onset of any diseases. Fully ripened, healthy Sauvignon Blanc grapes were hand harvested to much relief on the 17 of March 2009.

The fruit was transported back to the Tiers winery in the Piccadilly Valley (Adelaide Hills) where Xavier and Lucy's influence ensured that a very French, non-interventionist approach to the winemaking was undertaken. The must was fermented in a mixture of old French Vosges oak barrels (225L), one new Vosges demi-muid (600L) and one one-year old demi-muid from Allier. This approach was taken in order to express a fuller bodied and more "textural" style of Sauvignon Blanc; less about trying to enhance the passionfruit and grapefruit aromas that are so common in Australia and New Zealand, and more about emulating a few of the wonderful individual vigneron in Sancerre who still make Sauvignon Blanc in barrels to produce wines with individuality, length and texture, that are built to age. The wine did not go through malolactic fermentation to ensure that a crisp acidity balances the texture.

Xavier and Lucy are both confident that the 2009 release of Terre à Terre shows this particular piece of *terroir* and winemaking philosophy well. Fine pear, cinnamon and toast aromas from the fruit, gentle oak and lees contact are carried through on the palate to balance the medium bodied mouthfeel and coat the nice acidity on the finish. This is a wine to be paired with food and aged – if you can. 400 dozen were produced for the 2009 vintage.

Terre à Terre is sold to independent retailers around Australia as well as to many leading restaurants. The wines are also available direct from the winery-

Phone Xavier Bizot : 0400 700 447

Phone Lucy Croser: 0419 843 751

E-mail: terroir@internode.on.net