

TERRE à TERRE



Terre à Terre - Wratttonbully - Sauvignon Blanc 2010

November 2010

Terre à Terre is proud to present its third release of barrel fermented Sauvignon Blanc from its 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 (4,444 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 2010 vintage was less "stressful" than 2009 (both for the vines and for the vigneron). Minimal intervention was required in the vineyard and overall it was a warm vintage without any severe heatwaves. The fruit was harvested in March 2010 and was of excellent quality.

The fruit was transported back to the Tiers winery in the Piccadilly Valley (Adelaide Hills) where Xavier and Lucy's non-interventionist approach to the winemaking was undertaken. The must was fermented in a mixture of old French Vosges oak barrels (225L), one new and one one-year old Vosges demi-muid (600L), and one two-year old demi-muid from Allier. Unlike the two previous vintages, the barrels were not placed in a cold room during fermentation, but were instead left at the ambient temperature of the winery. The cold Piccadilly nights helped control the temperature during fermentation, but nevertheless the fermentation rate was much faster (8 days) than for the two previous vintages.

The wine was left to age in barrel for six months. All barrels were lees stirred twice a month after the end of fermentation all throughout the barrel ageing process. The wine did not go through malolactic fermentation to ensure that a crisp acidity balances the texture. At the end of barrel ageing, the wine was racked off lees and left to settle in tank for a month before being bottled on the 5th of November 2010.

The 2010 release of Terre à Terre is very much in line with the style of the two previous vintages of Terre à Terre Sauvignon Blanc, but with more obvious fruit and depth of flavours. Fine pear, pineapple and cinnamon aromas from the fruit, soft oak and lees contact are carried through on the palate to balance the medium bodied and lengthy mouthfeel, finished by a crisp, zingy, citrusy acidity. This is a wine to be paired with food and aged – if you can. Only 400 dozen were produced for the 2010 vintage.

Terre à Terre is sold to independent retailers around Australia as well as to many leading restaurants.

The wine is also available direct from the winery-

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