

TERRE à TERRE DOWN to EARTH DAOSA

TERRE A TERRE PTY LTD – ABN 78 147 922 316

Xavier Bizot 0400 700 447 – xavier@terroir-selections.com.au
Lucy Croser 0419 843 751 – lucy@terroir-selections.com.au
mail PO Box 3128, Unley SA 5061
website terreaterre.com.au – daosa.com.au
wholesale www.terroir-selections.com.au

Terre à Terre – Wrattobully – Sauvignon Blanc 2012

Terre à Terre is proud to present its fourth release of barrel fermented Sauvignon Blanc coming from its close spaced Sauvignon Blanc vineyard in Wrattobully, 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 Wrattobully, one of Australia's most exciting regions. The Terra Rossa topsoil, 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 2012 vintage proved to be ideal, producing very ripe fruit. 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 earlier than average on the 23rd of February 2012.

The fruit was transported back to the Tiers winery in the Piccadilly Valley (Adelaide Hills) where it was crushed and destemmed. The must was fermented in a mixture of 14 old French Vosges oak barrels (225L), and six 600L demi muids. After 15 days of fermentation, the wine was left on lees for one month without sulphur with fortnightly lees stirring. It was then raked, lightly sulphured and transferred back in barrels/demi muids on full lees, where it stayed for a further four and a half months with lees stirring during the first month. This approach was taken in order to express a fuller bodied and more “textural” style of Sauvignon Blanc.

Xavier and Lucy are both confident that the 2012 release of Terre à Terre shows this particular piece of terroir and winemaking philosophy well. At this stage of its life, the wine is still closed and very mineral. It opens up in the glass with spicy and toasty aromas at first followed by some citrus and pear fruit. Gentle oak and lees flavours are carried through on the palate to balance the very firm texture. The finish displays a very bright acidity with lingering fruit flavours. This is a wine to be paired with food and aged - if you can.

Just 650 dozen were produced for the 2012 vintage.

Winemaker: Xavier Bizot