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# DAOSA

## Terre à Terre Sauvignon Blanc 2013

*June 2014*

Terre à Terre is proud to present its fifth release of barrel fermented Sauvignon Blanc coming from its 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. Their 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 (4,444 vines per hectare, 1.5m x 1.5m), 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 2013 growing season was warm, but we did not get any heat-waves, apart from 2 days in the low 40°C in early January. The Heat Degree Days summation (calculated as the sum of the monthly daily mean minus 10°C for the months of October to April included) was 1,557 degree days, which is similar to the average for Saint Emilion (1,530 degree days). One striking feature of the 2013 vintage however was that we had on average warmer nights. This had a significant impact on the fruit: sugars were produced during the warm and sunny days, but these sugars were then metabolised into tannins, phenols and flavours during the night. Therefore, alcohol levels remain moderate - if not low - even though the fruit was harvested late, and as a result we have great colour for the reds and amazing tannins and flavours. We handpicked the fruit on the 25<sup>th</sup> of February 2013.

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 12 old French Vosges oak barrels (225L), and eight 600L demi-muids. After 15 days of fermentation, the wine was left on lees for one month without Sulphur with one *bâtonnage*. It was then racked, lightly sulphured and transferred back in barrels/demi-muids on full lees, where it stayed for a further three months with lees stirring during the first month. It was then racked of full lees back on fine lees for a further three months. The wine did not go through malolactic fermentation to ensure that a crisp acidity balances the significant texture.

The 2013 vintage is a big step ahead of the previous releases. The vines are now starting to show their potential to produce world class fine wine with delicate texture, balance between acidity, flavours and alcohol and very good length and complexity. Just 800 dozen were produced for the 2013 vintage.

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

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