

# TERRE à TERRE DOWN to EARTH DAOSA

TERRE A TERRE PTY LTD – ABN 78 147 922 316

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## Terre à Terre Sauvignon Blanc 2014

*July 2015*

Terre à Terre is proud to present its sixth release of barrel fermented Sauvignon Blanc coming from its close spaced 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 part of the vineyard by a shallow layer of eolian sands. The vineyard was planted in 2004 on rootstocks 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 vignerons call the vines the "low vines".

After a very cool and humid start, the 2014 growing season finished with very mild and warm conditions, lasting 6 weeks from veraison to harvest. 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 estimated at 1,414 degree days, which is lower than the average for Saint Emilion (1,530 degree days). One striking feature of the 2014 vintage was a very good and uniform set in all varieties, leading to a very harmonious and slow ripening at the end of the season. The Sauvignon Blanc was handpicked on the 14<sup>th</sup> of March 2014, and the berry flavours at harvest were simply astonishing.

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 ten 600L demi-muids. After 10 days of fermentation, the wine was left on lees for one month without sulphur with one round of *bâtonnage*. It was then raked, lightly sulphured and transferred back in the demi-muids and a 2,000L foudre on full lees, where it stayed for a further 9 months with lees stirring once a month for the first 6 months. The wine did not go through malolactic fermentation to ensure that a crisp acidity balances the significant texture. It was bottled on the 16<sup>th</sup> of February 2015.

The 2014 vintage marks the tenth anniversary of the vineyard, planted in 2004. It shows great balance between complex fruit, crisp acidity and very good length. It is yet another big step up on the previous releases as the vines are now starting to show their potential to produce world-class fine wines of delicate texture, balanced acidity, flavours and alcohol and very good length and complexity. Just 840 dozen were produced.

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

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