

TERRE à TERRE DOWN to EARTH DAOSA

TERRE A TERRE PTY LTD – ABN 78 147 922 316

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Terre à Terre Blanc 2015

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Terre à Terre is proud to present its first release of the Blanc (white in French), and the 2015 is a late-ish harvested Sauvignon Blanc coming from its close spaced vineyard in Wrattobully, South Australia. This vineyard has been baptised the Crayères Vineyard, after the chalk cellars that are found throughout Xavier's region of birth in Champagne, France. Similar natural structures are found underneath this very special vineyard, and they are now the subject of a research project led by a team from the University of Adelaide as they are full of undisturbed ancient fossilised remains.

The Crayères 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 top-soil is characteristic of the area. This part of the vineyard was planted on rootstocks in 2008 using cuttings from the neighbouring Whalebone Vineyard and French clones and at a relatively high density for the area (4,444 vines per hectare, similar to the density of vineyards in Saint Emilion). The fruiting wire is only 50cm above ground, which is why the local vignerons call the vines the "low vines".

The 2015 vintage was rather early for our Sauvignon Blanc vines. Budburst finished late September 2014, and flowering was in full bloom by mid November. The fruit for the Terre à Terre Blanc was hand harvested on the 24th of February 2015. It was harvested in smaller slotted bins and transported in refrigerated trucks to the winery in the Piccadilly Valley, which allowed for the first time to whole-bunch press the fruit. It was then chilled in a cold room overnight before being whole-bunch pressed. After cold settling for 19 days in a stainless steel tank, it fermented in one new 3,000L French oak *foudre*.

After 3 months of very slow alcoholic fermentation in the *foudre*, the wine had 7g/L of residual sugar based on our rough analysis and the wine was racked, and lightly sulphured, to an older 2,000L French oak *foudre*, where it stayed for another 5 months. It was bottled on the 7th of January 2016.

The Blanc is a very unique wine - an off-dry style with some complexity derived from the later harvest of very ripe and clean fruit and from the very slow fermentation in new oak. The ripe citrus flavours come through on the mid-palate, the pristine acidity balances the light sweetness, and the fruit lingers on the palate. Just 230 dozen were produced.

Pre-bottling analysis: Alcohol: 13.8%v/v, pH=3.25, TA= 6.7g/L, Residual Sugar = 5.82g/L, VA= 0.46g/L

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

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