



TERRE A TERRE PTY LTD – ABN 78 147 922 316

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Terre à Terre Crayères Vineyard Sauvignon Blanc 2015

January 2016

Terre à Terre is proud to present its seventh release of barrel fermented Sauvignon Blanc coming from its close spaced vineyard in Wrattenbully, 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 Wrattenbully, 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 vigneron 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 Sauvignon Blanc was hand harvested on the 18th of February 2015. It was harvested in smaller slotted bins and transported in refrigerated trucks to the winery in the Piccadilly Valley, which allowed us 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 15 days cold-settling in a stainless steel tank, the juice was fermented in ten 600L French oak *demi-muids* (20% new).

After 10 days of fermentation, the wine was left on lees for one month without sulphur with two rounds of *bâtonnage*. It was then lightly sulfured in the *demi-muids* where it stayed for a further 8 months on full lees with lees stirring every two months. The wine did not go through malolactic fermentation to ensure that a crisp acidity balances the significant texture. It was bottled on the 7th of January 2016.

The 2015 vintage was certainly a great vintage, and our Terre à Terre Sauvignon Blanc has the hallmark of this great vintage; we knew we had a great wine when we tasted it in barrel, and this shows how Sauvignon Blanc can produce unique fine wines. It starts with very smooth and ripe citrus fruit and liquorish flavours, crisp acidity and finishes with a 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 1,300 cases of 6 were produced.

Pre-bottling analysis: Alcohol = 13.5%v/v, pH=3.15, TA= 7.6g/L, Residual Sugar = 1.72g/L, VA = 0.26g/L

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

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