

# TERRE à TERRE DOWN to EARTH DAOSA

TERRE A TERRE PTY LTD – ABN 78 147 922 316

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## DAOSA BLANC DE BLANCS 2012 – TASTING NOTE

It is with great pleasure that Terre à Terre is releasing its fourth Daosa Blanc de Blancs from the Bizot vineyard in the Piccadilly Valley.

### *The Vineyard*

The Bizot vineyard in the Piccadilly Valley was planted by Petaluma in 1995/1996 for Daosa with Chardonnay. It was planted with several clones, including French "Burgundy" clones 76, 95 and 96. It is also one of the first Australian vineyards to have been planted using rootstocks (in part of the vineyard). The fruit has always been used as a major component for Croser sparkling.

The Bizot vineyard is in the heart of Piccadilly Valley in the Adelaide Hills and is one of the highest vineyards in the valley at 500m altitude. The soil is red clay and sandy loams over a 70 million year old shale rock formation. The Chardonnay is planted on a north-north east facing slope.

The climate in the Piccadilly Valley has a long term average of 1,172 degree days during the growing season. Yearly rainfall is approximately 1,100mm. The 2011 vintage was one of the coolest vintages in the Adelaide Hills (1045°C days) and the ripening months were very cold and wet (200mm in February and March 2011).

The terroir in the higher slopes of the Piccadilly Valley makes it ideal for the production of Sparkling wine using the méthode traditionnelle.

In 2012, the fruit from clones 76 and 95 in the higher part of the Bizot vineyard was retained for the third year by Terre à Terre in order to produce a Blanc de Blancs.

### *The winemaking – 2012 vintage*

Daosa is made following the méthode traditionnelle, that which is used in the Champagne region of France to produce Champagne. Very low yielding and high acid fruit was hand harvested on 28<sup>th</sup> of February 2012. The fruit was whole bunch pressed, retaining only 500L per tonne of fruit pressed (better than the *Cuvée* in Champagne, which is 512.50L per tonne). This gave very fresh acidity, clean juice and good primary fruit characters in the juice prior to fermentation.

The juice was run into old barrels for primary fermentation. Once primary fermentation was completed, the barrels were topped and the wine stayed in barrel, with some lees stirring, for a further 5 months where it went through malolactic fermentation. The wine was then "tiraged", by the addition of yeast and sugar to the wine just before bottling, in order to induce the secondary fermentation in bottle. The resultant sparkling wine was aged for 60 months in bottle before being disgorged with the addition of a low dosage of 6g/L in September 2017.

The Daosa Blanc de Blancs 2012 spent in total 65 months on lees, 5 months in barrel and 60 months in bottle. More than 5 years!

### *The 2012 Daosa Blanc de Blancs*

We are very pleased with this vintage of Daosa from a warmer year. The palate is seamless, with good balance between acidity, fruit and sweetness. The lengthy time on lees adds a lot complexity to the wine, without making it too heavy. The finish is clean and long. This is the style we are trying to achieve with Daosa.

269 cases of 6 bottles made.

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

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