

Terre à Terre Crayères Vineyard Sauvignon Blanc 2016

November 2017

Terre à Terre is proud to present its eighth 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 vignerons call the vines the "low vines".

The 2016 vintage was an extraordinarily warm vintage but without any heatwaves. Like 2015, it was also an early vintage, budburst finished late in September 2015, and flowering was in full bloom by mid November 2015. The fruit was hand harvested one week later than 2015, on the 25th, 26th and 27th of February 2016, we wanted to wait until we got full expression of the fruit, with no green flavours. The fruit harvested on the 25th of February from the western part of the vineyard was whole bunch pressed. After 2 months cold-settling in a stainless steel tank, the juice was fermented in 600L French oak *demi-muids* (25% new).

After 10 days of fermentation, the wine was left on lees for one month without sulphur, with no *bâtonnage*. It was then lightly sulphured in the *demi-muids* where it stayed for a further nine 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 late February 2017.

The 2016 vintage was extraordinary and the wines are out of the ordinary: our Terre à Terre Sauvignon Blanc has the characteristics of this vintage, with some very ripe fruit flavours and very good texture and length. The 12 year-old vines from the Crayères Vineyard are showing their potential to produce world-class fine wines of delicate texture, balanced acidity, flavours and alcohol and very good length and complexity. A fine **Vineyard Parcelaire** wine. Just 360 cases of 6 were produced.

Pre-bottling analysis: Alcohol = 13.6%v/v, pH=3.19, TA= 6.4g/L, Residual Sugar = 2.6g/L, VA = 0.40g/L

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

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