

TERRE à TERRE DOWN to EARTH DAOSA

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Down to Earth - Wrattenbully - Sauvignon Blanc 2017

February 2018

Terre à Terre is proud to present its sixth release of Down to Earth Sauvignon Blanc from its close-spaced Crayères 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, making it highly suited for Sauvignon Blanc. The vineyard was planted in 2004 on rootstocks at a relatively high density for the area (4,444 vines per hectare), 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". The vineyard is cane pruned (*guyot double*) by hand and the fruit is hand-harvested. One more hectare of Sauvignon Blanc was planted on the same spacing in 2013, using a new clone from the Cher region in France, but hasn't been yet used in our Sauvignon Blanc, first vintage will be 2018!

The 2017 vintage was a slightly warmer than average vintage. Unlike 2015 and 2016, it was a late vintage, budburst finished late October 2016, and flowering was in full bloom by mid December 2016. The fruit was hand harvested four weeks later than 2016, on the 22nd and 23rd of March 2017. The fruit was very ripe and did not have any botrytis.

- The fruit harvested on the 22nd of March 2017 from the western part of the vineyard was whole bunch pressed and fermented in a 3,000L oak *foudre* a 2,000L oak *foudre* and eight 600L *demi-muids* where it was fermented at low temperatures. We used all of the wines made in *foudres* and half of the wines made in *demi-muids* as a blending component of the Down to Earth Sauvignon Blanc 2017, which represents in total 36% of the final blend.
- The fruit harvested on the 23rd of March 2017 was crushed and destemmed and fermented in tank at low temperatures. The fermentation was very slow and the wine was kept off lees in tank for seven months before being blended with the oak component for bottling.

The Down to Earth Sauvignon Blanc has not been through malolactic fermentation and the different components were blended late October 2017, before being bottled on the 23rd of November 2017.

The result is a very seductive and ripe white wine with alcohol of 12.9%v/v, residual sugar of 1.4g/L, pH of 3.15 and TA of 6.2g/L. It is a very seductive wine, with nice aromatics and great length. As every vintage, the wine does not show any of the green herbaceous characters of the variety, which is our aim. This is very much in line with the previous vintages of the Down to Earth Sauvignon Blanc, perhaps with even more length and complexity. It demonstrates yet again the exceptional quality of the terroir in our Crayères vineyard site, a **First Vignes** wine.

In bottle analysis (AWRI): Alcohol = 12.9%v/v, pH = 3.15, TA = 6.2 g/L, VA = 0.31 g/L

Down to Earth is sold to independent retailers around Australia as well as leading restaurants through Terroir Selections (www.terroir-selections.com.au).

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