

# TERRE à TERRE DOWN to EARTH DAOSA

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## DAOSA NATURAL RÉSERVE – TASTING NOTE 2016 tirage

It is with great pleasure that Terre à Terre is releasing its first Daosa Natural Réserve from own vineyards in the Piccadilly Valley.

### *The Vineyards*

The Bizot vineyard in the Piccadilly Valley was planted by Petaluma in 1995/1996 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 Bizot vineyard is in the heart of Piccadilly Valley in the Adelaide Hills and is one of the highest vineyards in the valley at 500-550m 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 Summertown Vineyard was planted by Charles "Chilly" Hargrave in 1987 mostly with Pinot Noir. It is also high altitude at 500M, and its East facing slopes are ideal to grow Pinot Noir for Sparkling wine.

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

### *The winemaking – Natural Réserve*

DAOSA Natural Réserve is made following the *méthode traditionnelle*, which is used in the Champagne region of France to produce Champagne. Perfectly ripe Pinot Noir fruit for Sparkling was hand harvested late February 2016. The fruit was whole bunch pressed, retaining only 550L per tonne of fruit pressed. This gave very fresh acidity, clean juice and good primary fruit characters in the juice prior to fermentation.

The juice was run into tank for primary fermentation. Once primary fermentation was completed, the wine stayed in tank for a further 5 months where it went through malolactic fermentation. Before triaging, the wine was blended (*assemblage*) with some 2015 Chardonnay aged for 18 months in old barrels on no Sulfur. The wine was then "tiraged" in October 2016, 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 18 months in bottle before being disgorged with the addition of a low dosage of 7.5g/L in April 2018. 450 cases of 6 of the 2016 tirage of DAOSA Natural Réserve were disgorged in April 2018.

DAOSA Natural Réserve will always be aged for at least 18 months on lees before release. The current release shows classic Pinot Noir characters with some sweet strawberry fruit on middle palate and some nice complexity and length. A classic example of Australian sparkling wine made following traditional method.

**Analysis (AWRI):** Alcohol: 13.1%ov/v - Residual Sugar: 7.5g/L - pH: 2.95 - TA: 7.7g/L - VA: 0.31g/L

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

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