

TERRE A TERRE PTY LTD - ABN 78 147 922 316

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Terre à Terre Crayères Vineyard Sauvignon Blanc 2017

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Terre à Terre is proud to present its ninth release of barrel fermented Sauvignon Blanc coming from its close spaced vineyard in Wrattonbully, 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 Wrattonbully, one of Australia's most exciting regions. The Terra Rossa top-soil is characteristic of the area. The vineyard was planted in 2004 on rootstocks at a relatively high density for the area (4,444 vines per hectare, 1.5m x 1.5m), 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 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 of March 2017 from the western part of the vineyard and it was whole bunch pressed and fermented in four 600L *demi-muids* where it was fermented at low temperatures.

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 mid January 2018.

The 2017 vintage was perfect and the white wines are stunning: our Terre à Terre Sauvignon Blanc has the characteristics of this vintage, with some very classic fruit flavours and very good texture, length and acidity. The 13-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 Parcellaire** wine. Just 360 cases of 6 were produced.

Terre à Terre is sold to independent retailers around Australia as well as to many leading restaurants. RRP: \$40

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