



TERRE A TERRE PTY LTD – ABN 78 147 922 316

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Terre à Terre Crayères Vineyard Sauvignon Blanc 2018

December 2019

Terre à Terre is proud to present its tenth 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. 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 vigneron call the vines the "low vines".

The 2018 vintage was a warmer than average vintage. Flowering conditions were good, but fruitset was average. The dry months of December, January and February restrained shoot growth and favoured smaller berries in the red varieties, and the vineyard was spared from the November frost that damaged some vineyards in the Limestone Coast. The Sauvignon Blanc fruit for the Crayères Vineyard Sauvignon Blanc was handpicked on the 26th of February 2018, so one month earlier than 2017 and one week later than 2016. The grapes were picked on flavour. The fruit was whole bunch pressed and fermented in a six 600L *demi-muids* 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 in mid-February 2019.

The 2018 vintage was ripe and with very intense fruit characters: our Terre à Terre Sauvignon Blanc has the characteristics of this vintage, with some very classic fruit flavours and very good texture and depth. The 14-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. Just 360 cases of 6 were produced.

Terre à Terre is distributed to independent retailers and leading restaurants around Australia by Terroir Selections.

RRP: \$40

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