

# TERRE à TERRE

## TERRE à TERRE DAOSA 2020 Vintage Report

### SUMMARY

#### **Wrattonbully – TERRE à TERRE**

2020 provided relatively cool but dry growing conditions in Wratttonbully, perfect for ripening the classic red varieties and Sauvignon Blanc in our Crayères vineyard. 2020 has the potential to be a great classic vintage for both white and red varieties. Similar to 2019, the temperature post-véraison were marginally cooler than average, promoting slow ripening conditions.

#### **Piccadilly Valley - DAOSA**

Whilst the season started warmer than average, the temperatures post-véraison were cooler than average with higher than average rainfall, creating perfect conditions for the ripening of our sparkling base varieties. Yields are very low (similar to 2014 and 2019), and quality for sparkling base is superb in 2020, with very good acidities and flavour profiles.

#### **Overall**

2020 is a superb vintage and shows again the unique potential of cool climate viticulture in South Australia. We should expect to see some world class DAOSA sparkling wines from Piccadilly Valley, and some very unique examples of South Australian reds for TERRE à TERRE from Crayères Vineyard. The Crayères Vineyard Sauvignon Blanc also promises to be a world class white wine.

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## VINEYARD REPORTS

### WRATTONBULLY – TERRE à TERRE



#### **Crayères Vineyard – TERRE à TERRE**

2020 provided relatively cool but dry growing conditions in Wrattenbully, perfect for ripening the classic red varieties and Sauvignon Blanc in our Crayères vineyard. 2020 has the potential to be a great classic vintage for both white and red varieties. Similar to 2019, the temperature post-véraison were marginally cooler than average, providing perfectly slow ripening conditions.

**Sauvignon Blanc** was hand-picked at perfect flavour ripeness on 4th, 5th and 6th of March. Severe bunch thinning kept yields even lower than 2019, concentrating flavor and retaining beautiful natural acidities. For the Crayères vineyard cuvée, the fruit was chilled to 3°C for whole bunch pressing, and fermented in demi-muids. For the Down to Earth cuvée, part of the fruit was whole-bunch pressed and fermented in large oak foudres, with the balance of the fruit being crushed, destemmed, and then fermented as cold as possible in stainless steel. We believe this vintage will be a further step up in quality from the already spectacular 2019 vintage.

**Shiraz** was hand-picked in perfect condition on the 30th of March 2020, with superb flavours and low yields (35 hL per hectare). The Shiraz was fermented in small open-top fermenters. The fruit was cold macerated prior to fermentation, and macerated further post ferment. Shiraz has now been pressed off skins and transferred to tank for malolactic

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fermentation, and will be transferred to oak barrels once malolactic fermentation is complete. This will be a great example of cool climate Shiraz.

**Cabernet Franc** came off one week after the Shiraz, on the 8<sup>th</sup> of April 2020 with very low yields of 30hL per hectare, great acidities and low Baumé. The Cabernet Franc was fermented in small open top fermenters. 15% whole bunches were added to each fermenter. We pressed off skins after a month of cold maceration, fermentation and post fermentation maceration. It is now finishing malolactic in tank, and will be racked to oak at the end of malolactic fermentation.

**Cabernet Sauvignon** was hand-picked on the 6<sup>th</sup> and 7<sup>th</sup> of April 2020 based on flavour ripeness with low Baumé. The yields were again very low at 35hL per hectare. The majority of the must was fermented in a potter fermenter with boards to keep the cap submerged, the balance in small open-top fermenters. The wine was pressed off skins after a month of maceration and fermentation, and is now going through malolactic fermentation in tank. It will be transferred to oak after the end of the malolactic fermentation.

## COMPARISONS WITH THE LAST 5 VINTAGES IN WRATTONBULLY

### Growing season (October to April) heat summation – base 10°C days

Year	Avg	2016	2017	2018	2019	2020
Wrattonbully (Joeville), CliMate data	1466	1881 (+28.3%)	1585 (+8.1%)	1799 (+22.7%)	1629 (+11.1%)	1494 (+1.9%)

### % of average rainfall during growing season

Year	2016	2017	2018	2019	2020
Wrattonbully (Joeville), CliMate data	50.6%	150%	87.7%	69.5%	76%

### Post-Véraison (February and March) heat summations – base 10°C days

Year	Avg	2016	2017	2018	2019	2020
Wrattonbully (Joeville), CliMate data	523	580	579	568	526	501

The climate was actually spot on average for the growing season in Wrattonbully, with below average rainfall (close to the 2018 vintage). Temperatures post véraison (February and March) were lower than average, perfect for the varieties grown in the Crayères Vineyard where the low trellis had a significant impact on ripening conditions. These climatic conditions led to a superb vintage for all varieties in the Crayères Vineyard.

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## Harvest date per variety in the Crayères Vineyard for the last 8 years

	Sauvignon Blanc	Shiraz	Cabernet Franc	Cabernet Sauvignon
2013	26 February	7 March	20 March	27 March
2014	13 March	3 April	8 April	8 April
2015	19 February	17 March	25 March	29 March
2016	26 February	16 March	22 March	23 March
2017	23 March	10 April	11 April	19 April
2018	27 February	19 March	20 March	26 March
2019	5 March	19 March	26 March	4 April
2020	5 March	30 March	8 April	6 April

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## PICCADILLY VALLEY - DAOSA

Our four vineyards in Piccadilly Valley produced some very low yields of superb sparkling base Pinot Noir and Chardonnay fruit, and some very elegant Trousseau Noir, Cabernet Franc, Mondeuse and Merlot in 2020. We did not make any table Pinot Noir from Piccadilly Valley this year.



### **Bizot vineyard – DAOSA Blanc de Blancs**

Chardonnay (Clones 76, 95 and 96) for our DAOSA Blanc de Blancs base was picked by hand on the 11<sup>th</sup> and 12<sup>th</sup> of March 2020. Yields were very low (averaging 2.5 tonnes/ ha), and quality was absolutely stunning with low Baumé, superb acidity and great balance of flavours. The wine is now going through malolactic fermentation in old French oak demi-muids.

### **Summertown vineyards – DAOSA Natural Réserve**

In 2020 we took over management of an additional Pinot Noir vineyard in the Piccadilly Valley. The low yielding Pinot Noir from our Summertown vineyards was hand harvested between the 28<sup>th</sup> of February and the 10<sup>th</sup> of March 2020, this year again all the fruit will be used for sparkling base as the quality was extraordinary with good flavours, low sugars and high acid levels. The even lower yielding Chardonnay from our Summertown vineyards was hand harvested on the 12<sup>th</sup> and 13<sup>th</sup> of March 2020. Some of this fruit is fermenting in large oak foudres and will be aged in oak and kept as a Réserve.

On the 6<sup>th</sup> of April 2020, we handpicked our Merlot, Trousseau Noir, Mondeuse and Cabernet Franc for the Piccadilly RED. They were crushed and the must was fermented in small open top fermenters.

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## COMPARISONS WITH THE LAST 5 VINTAGES IN THE PICCADILLY VALLEY

### Growing season (October to April) heat summation – base 10°C days

Year	Avg	2016	2017	2018	2019	2020
Stirling Post Office, CliMate data	1260	1675 (+32.9%)	1318 (+4.6%)	1691 (+34.2%)	1709 (+35.6%)	1452 (+15.2%)

### % of average rainfall during growing season

Year	2016	2017	2018	2019	2020
Stirling Post Office, CliMate data	72%	152%	77%	67%	110%

### Post-Véraison (February and March) heat summations – base 10°C days

Year	Avg	2016	2017	2018	2019	2020
Stirling Post Office, CliMate data	450	492	508	544	549	430

The climate was warmer than average for the growing season in Piccadilly, with average rainfall. However, while temperatures pré-veraison were mostly higher than average (in particular for December and January), the temperatures post-véraison (February and March) were lower than average, creating the perfect conditions for the ripening of our sparkling base fruit.