

DAOSA

— CREATING CLASSIC —
— AUSTRALIAN WINES —

DAOSA Blanc de Blancs 2009

This is the first vintage of our single vineyard Blanc de Blancs from our Chardonnay vineyard in Summertown on the higher slopes of the Piccadilly Valley. The nose offers lightly toasted aromas from ageing on yeast, with floral and apple notes. The charming and elusive floral flavours come through on the palate and it finishes with lengthy and bright acidity, making it a very good example of how *Méthode Traditionnelle* can metamorphose Chardonnay, outside of Champagne.

Harvest date:

12th of March 2009.

Vineyard description:

The Bizot vineyard is located in Summertown, in the heart of Piccadilly Valley sub-region in the Adelaide Hills, and is one of the highest vineyards in the valley at 550m altitude. It was planted by Petaluma in 1995/1996 for DAOSA 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 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, at a relatively high density of 3,200 vines per hectare.

Vintage description:

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 2009 vintage was slightly cooler than average in the Piccadilly Valley.

Winemaking:

DAOSA is made following the *Méthode Traditionnelle*, the method used in the Champagne region of France. Very low yields of beautiful fruit was carefully hand-harvested on the 12th of March 2009. The fruit was whole-bunch pressed, retaining only 450L per tonne of fruit pressed (better than the *Cuvée* used to make Champagne which is 512.50L per tonne). This means we ended up with very fresh acidity, clean juice and good primary fruit character in the juice prior to fermentation. The juice was run into old barrels for primary fermentation. When completed, the barrels were topped and malolactic fermentation ensued. After nine months in barrel and some lees stirring, the wine was tiraged, by the addition of yeast and sugar to the wine just before bottling in order to induce the secondary fermentation. The resulting sparkling wine was aged for 30 months in bottle before being disgorged with the addition of a very low dosage of 5g/L liqueur on the 12th of July 2012. The DAOSA Blanc de Blancs spent a total of 39 months on lees, including nine months in barrel and 30 months in bottle.

Cellaring Potential:

10 years

Food Pairing ideas:

Grilled South Australian crayfish with tarragon and lime.

Duck and ricotta tarts
Pancetta-Wrapped Scallops, Sherry sauce.

Grape Varieties:

Chardonnay (100%).

Closure:

Diam



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