

DAOSA

— CREATING CLASSIC —
AUSTRALIAN WINES —

DAOSA Blanc de Blancs 2010

This is the second vintage of our single vineyard Blanc de Blancs from our Chardonnay vineyard in Summertown, on the higher slopes of the Piccadilly Valley. The wine displays pronounced toasted aromas from longer ageing on yeast, with bright floral and apple nuances on the nose. The characteristic floral flavours come through on the palate and it finishes long, with a great balance between acid and dosage. Typical floral and apple flavours linger on the palate, making it a classic example of what the *Méthode Traditionnelle* can achieve from our outstanding single vineyard, outside of Champagne.

Harvest date:

24th of February 2010

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 2010 vintage was warmer than average at 1,360 degree days, and dry with only 48% of average rainfall during growing season.

Winemaking:

DAOSA is made following the *Méthode Traditionnelle*, the method used in the Champagne region of France. Very low yielding and high acid fruit was hand harvested on the 24th of February 2010. The fruit was whole bunch pressed, retaining only 450L per tonne of fruit pressed (which is even less than the maximum allowed in Champagne, the *Cuvée*, which is 512.50L per tonne). This meant that we produced very clean juice with fresh acidity and good primary fruit characters. The juice was run into old barrels for primary fermentation. When completed, the barrels were topped before malolactic fermentation ensued. After 8 months in barrel, partial malolactic fermentation (1.38g/L malic acid in the finished wine) and some lees stirring, the wine was "tiraged", by the addition of yeast and sugar to the wine just before bottling to induce the secondary fermentation (*prise de mousse*). The sparkling wine was aged for 30 months in bottle before being disgorged with the addition of a low dosage of 8g/L on the 24th of June 2014. The 2010 DAOSA Blanc de Blancs spent a total of 51 months on lees, 8 months in barrel and 43 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

