

# DAOSA

— CREATING CLASSIC —  
AUSTRALIAN WINES —

## DAOSA Blanc de Blancs 2011

This is the third vintage of our single vineyard Blanc de Blancs from our Chardonnay vineyard in Summertown, on the higher slopes of the Piccadilly Valley. 2011 is one of our best Blanc de Blancs vintages. Surprisingly for a cooler vintage, the classic floral and pear aromas unfold gently into riper flavours on the front palate. The sharp acidity from partial malolactic fermentation has not been masked by a generous dosage, but is more effectively balanced by the delicate texture of the intertwined fine oak and lees, fleshing out the acid backbone to a lengthy finish. This wine will be improving in bottle with age for the next 20 years.

### Harvest date:

31<sup>st</sup> of March 2011.

### 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 2011 vintage was on average at 1,045 degree days, with 165% of average rainfall during growing season. It was a challenging vintage for table wines, but perfect for sparkling.

### Winemaking:

DAOSA is made following the *Méthode Traditionnelle*, the method used in the Champagne region of France. Very low yielding and high acid fruit (TA at harvest was over 10g/l) was hand harvested on the 31<sup>st</sup> of March 2011. The fruit was whole bunch pressed, retaining only 470L of juice per tonne of fruit pressed (better than the *Cuvée* in Champagne, which is 512.50L per tonne). This gave very fresh acidity, clean juice and good primary fruit characters in the juice prior to fermentation. The juice was run into 17 old barrels and one new 600L demi-muid for primary fermentation. Once primary fermentation was completed, the barrels were topped and the wine stayed in barrel with some lees stirring for a further 8 months where it went through partial malolactic fermentation (approximately 2g/L malic acid remains in the finished wine). The wine was then "tiraged" in bottle, ready for secondary fermentation. It was aged for 43 months in bottle before being disgorged with the addition of a low dosage of 6g/L on the 24<sup>th</sup> of July 2015, to balance the final acidity of 8.5g/L. The DAOSA Blanc de Blancs 2011 spent in total 51 months on lees: 8 months in barrel and 43 months in bottle.

### Cellaring Potential:

30 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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