

DAOSA

— CREATING CLASSIC —
AUSTRALIAN WINES —

DAOSA Blanc de Blancs 2012

This is the fourth vintage of our single vineyard Blanc de Blancs from our Chardonnay vineyard in Summertown, on the higher slopes of the Piccadilly Valley. This wine is made following the principles of our Method Classic™. We are very pleased with this vintage of DAOSA from a warmer year. The palate is seamless, with good balance between acidity, fruit and sweetness. The lengthy time on lees adds a lot complexity to the wine, without making it too heavy. The finish is clean and long. 2012 exemplifies the style we are trying to achieve with DAOSA.

Harvest date:

28th of February 2012.

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 2012 vintage was on average at 1,178 degree days, and 80% 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 28th of February 2012. The fruit was whole bunch pressed, retaining only 500L 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 old barrels 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 5 months where it went through malolactic fermentation. The wine was then "tiraged", by the addition of yeast and sugar to the wine just before bottling in order to induce the secondary fermentation in bottle. The resultant sparkling wine was aged for 60 months in bottle before being disgorged with the addition of a low dosage of 6g/L in September 2017. The DAOSA Blanc de Blancs 2012 spent more than 5 years on lees before release: 5 months in barrel, and 60 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

