

EST.  2009

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



Terre à Terre PTY LTD. ABN 78 147 922 316

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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



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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:

31st 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 31st 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 24th 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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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



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DAOSA Blanc de Blancs 2015

This is the fifth 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™. It is a riper style of Chardonnay with stone fruit and apple and pear characters and lots of complexity on the palate. DAOSA Blanc de Blancs is recognised as one of the top Australian sparkling wines.

Harvest date:

23rd of February 2015.

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 2015 vintage was exactly on average at 1,173 degree days. However, the three months of spring were warmer and drier than average. The start of summer was moderate and slightly warmer than average with some rain in January, tempered by cooler weather in March and April. Yields were lower than average in the Piccadilly Valley, and the quality was superb for the Piccadilly Valley sparkling wine varieties.

Winemaking:

DAOSA is made following the *Méthode Traditionnelle*, (Method Classic™), the method used in the Champagne region of France. Fruit was hand harvested on 23rd of February 2015 and whole bunch pressed, retaining only 550L per tonne of fruit pressed (similar to the Cuvée in Champagne). This gave very fresh acidity, clean juice and good primary fruit characters in the juice prior to fermentation. The juice was cold settled in tank for 3 months before being 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 23 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 30 months in bottle before being disgorged with the addition of a low dosage of 7g/L in August 2019. The DAOSA Blanc de Blancs 2015 has spent more than 4 years on lees in total, in barrel and 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:

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