

DAOSA

— CREATING CLASSIC —
AUSTRALIAN WINES —

DAOSA Natural Réserve 1st Release

This is the first release of our DAOSA Natural Réserve from our Piccadilly Valley vineyards. This wine is a Pinot Noir and Chardonnay blend, made following the principles of our Method Classic™. The wine shows classic Pinot Noir characters with some fragrant strawberry fruit on the middle palate, tempered by beautiful complexity and length. A classic example of Australian sparkling wine, made in the traditional method.

Harvest date:

Late February 2016.

Vineyard description:

The fruit is sourced from 5 different vineyard sites in the Piccadilly Valley, most of them with eastern aspects. All vineyards are on clay soils, with the geological formations mainly Basket Range Sandstone, Woolshed Flat Shale or Barossa Complex. All the vineyards are at a minimum altitude of 500m, and were planted in the 1980s and 1990s. The Piccadilly vineyards are all managed by Terre à Terre, following the same strict management practices as the Crayères Vineyard, i.e. hand pruning (Guyot Double), shoot thinning, green harvest to control yields, and hand harvesting.

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 growing season which represents 85% of this batch of DAOSA Natural Réserve was extraordinarily warm. The remaining 15% of the blend is composed of Reserve Chardonnay from the 2015 vintage, aged in oak without sulphur until tiraging in October 2016.

Winemaking:

DAOSA is made following the *Méthode Traditionnelle* (Method Classic™), the method used in the Champagne region of France. Perfectly ripe Pinot Noir fruit for sparkling was hand-harvested in late February 2016. The fruit was whole bunch pressed, retaining only 550L of juice per tonne of fruit. This gave very fresh acidity, clean juice and good primary fruit characters in the juice prior to fermentation. The juice was fermented cool in a stainless-steel tank. Once primary fermentation was completed, the wine stayed in tank for a further 5 months where it went through malolactic fermentation. Before triaging, the wine was blended (*assemblage*) with some 2015 Chardonnay aged for 18 months in old barrels without sulphur. The wine was then "tiraged" in October 2016 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 18 months in bottle before being disgorged with the addition of a low dosage of 7.5g/L in two batches, in April and September 2018.

Cellaring Potential:

2-5 years

Food Pairing ideas:

Chicken breast and thigh "en roulade" with black truffles.

Orange duck breasts with pan seared endives.

Grape Varieties:

Pinot Noir (85%) and
Chardonnay (15%)

Closure:

Diam



Terre à Terre PTY LTD. ABN 78 147 922 316

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