

# TERRE à TERRE

— CREATING CLASSIC  
AUSTRALIAN WINES —

## Down to Earth Sauvignon Blanc 2012

This is the first release of our Down to Earth Sauvignon Blanc from our close-spaced Crayères Vineyard. The wine is vinified in two separate parcels, one in stainless steel and the remainder in large old oak barrels. Down to Earth is a very good example of modern Australian Sauvignon Blanc with bright fruit characters, combined with a good texture and body imparted from the barrel fermented portion.

### Harvest date:

Sauvignon Blanc was hand harvested in late February 2012.

### Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wrattenbully, one of Australia's most exciting regions. The clay rich Terra Rossa top-soil, characteristic of the area, promotes nutrient uptake while the underlying limestone is a reserve of moisture for the vines. The Sauvignon Blanc was planted on rootstocks in 2004 using the F4V6 and H5V10 "Australian" clones on 101-14 rootstocks, at a relatively high density for the area (4,444 vines per hectare with 1.5m wide rows), which means more km<sup>2</sup> of canopy per hectare, and better fruit exposure. The fruiting wire is only 50cm above ground which provides extra ripeness for the vines in this cool climate region. In 2013, a further 0.7 hectare was planted on the same spacing with ENTAV-905 clone on 101-14 rootstocks.

### Vintage description:

The 2012 vintage proved to be a relief after the tragic 2011 vintage. It was warm and early, with a lot of work done in the vineyard to reduce vine vigour, and minimal sulphur and copper sprays used to prevent the onset of any diseases. The vineyard was bunch thinned in January 2012 and fully ripened, healthy Sauvignon Blanc grapes were hand-harvested at the end of February 2012.

### Winemaking:

The fruit was transported back to the Tiers winery in the Piccadilly Valley, Adelaide Hills where it was crushed, destemmed, and cooled to 2°C. The juice was settled in tank for two weeks before the fermentation was started at low temperatures. After two and a half weeks of fermentation, the wine was left in tank on full lees for four months with lees stirring every month. The wine did not go through malolactic fermentation to ensure that a crisp acidity balances the texture.

### Cellaring Potential:

5-10 years

### Food Pairing ideas:

Spaghetti carbonara with anchovies.

Gin cured Salmon Gravlax with pickled green beans and red pepper flakes.

### Grape Varieties:

Sauvignon Blanc (100%)

### Closure:

Stelvin



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