

# TERRE à TERRE

— CREATING CLASSIC —  
AUSTRALIAN WINES

## Down to Earth Sauvignon Blanc 2014

This is the third 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. 2014 was a cool vintage in Wrattenbully. The result is a very good example of modern Sauvignon Blanc with low alcohol (12.4%), bright fruit characters and excellent texture. It also shows great intensity of flavours and good length, demonstrating the exceptional quality of the terroir in our Wrattenbully vineyard site.

### Harvest date:

Sauvignon Blanc hand harvested on the 13<sup>th</sup> and 14<sup>th</sup> of March 2014.

### 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 2014 vintage was again very auspicious for our Sauvignon Blanc vines. Unlike 2012 and 2013, it was a late vintage. Thanks to good pruning decisions, as well as the good weather, we did not need to trim the vineyard, and the vines were in balance without much help. The warmer nights in summer meant that all the sugars produced during the day were metabolised during the night, thus enhancing flavours whilst keeping the sugar levels in check.

### 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 four weeks of fermentation at a low 12°C, 95% of the wine was left in tank on full lees for three months with lees stirring twice in the first month. 5% of the wine was aged in a new oak foudre for three months and then blended back before bottling. 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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