

# TERRE à TERRE

— CREATING CLASSIC  
AUSTRALIAN WINES —

## Down to Earth Sauvignon Blanc 2015

This is the fourth 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 format oak. Intense stone fruit characters combined with subdued herbal flavours lead to great mouthfeel and very balanced finish. One striking feature of this wine is the persistence of flavours, which demonstrates the exceptional quality of the terroir in our Wrattenbully vineyard site.

### Harvest date:

Sauvignon Blanc hand harvested on the 18<sup>th</sup>, 19<sup>th</sup> and 24<sup>th</sup> of February 2015.

### 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 2015 vintage was rather early for our Sauvignon Blanc vines. Budburst finished late September 2015, and flowering was in full bloom mid November.

### Winemaking:

The fruit was hand harvested in three parcels on the 18<sup>th</sup>, 19<sup>th</sup> and 24<sup>th</sup> of February 2015. The earlier picked component, which represents 72% of the final blend, was crushed and destemmed and pressed to tank where it was fermented at low temperature and aged on lees for 5 months.

The fruit harvested on 24<sup>th</sup> of February 2015 was whole bunch pressed and fermented in a new 3,000L oak foudre and a two-year old 2,000L oak foudre. We used half of the wine made in foudres as a blending component of the 2015 Down to Earth Sauvignon Blanc 2015, representing 28% of the final blend. The alcoholic fermentation in foudres was very slow (4 months), leading to very unique flavour profile and some residual sugar.

The Down to Earth Sauvignon Blanc has not been through malolactic fermentation and the different components were blended in August 2015, before being bottled on 22 September 2015.

### 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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