

# TERRE à TERRE

— CREATING CLASSIC —  
AUSTRALIAN WINES

## Down to Earth Sauvignon Blanc 2016

This is the fifth 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. Layered and intense flavours of lime, spice and stone fruit lead to very textured mouthfeel and very long and balanced finish. The wine does not show any of the herbaceous characters of the variety, which was our goal.

### Harvest date:

Sauvignon Blanc was hand harvested on the 25<sup>th</sup>, 26<sup>th</sup> and 27<sup>th</sup> of February 2016.

### Vineyard description:

The Crayères vineyard is located at the top of a north-south limestone ridge in Wrattontully, 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 2016 vintage was an extraordinarily warm vintage, but without any heatwaves. Like 2015, it was also an early vintage. Budburst finished late in September 2015, and flowering was in full bloom by mid November 2015.

### Winemaking:

The fruit was hand harvested one week later than 2015, on the 25<sup>th</sup>, 26<sup>th</sup> and 27<sup>th</sup> of February, we wanted to wait until we got full expression of the fruit, with no green flavours.

The fruit harvested on the 25<sup>th</sup> of February from the western part of the vineyard was whole bunch pressed and fermented at low temperature in one 3,000L and one 2,000L oak foudres and eight 600L demi-muids. We used all of the wines made in foudres and half of the wines made in demi-muids as a blending component of the Down to Earth Sauvignon Blanc 2016, which represents in total 38% of the final blend.

The fruit harvested on the 26<sup>th</sup> and 27<sup>th</sup> of February was crushed and destemmed and fermented in tank at low temperatures. The fermentation was very slow and the wine was kept off lees in tank for eight months before being blended with the oak component for bottling.

The Down to Earth Sauvignon Blanc has not been through malolactic fermentation and the different components were blended in November 2016, before being bottled on the 3<sup>rd</sup> of December 2016.

### 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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