

TERRE à TERRE

— CREATING CLASSIC
AUSTRALIAN WINES —

Down to Earth Sauvignon Blanc 2017

This is the sixth 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 oak. The 2017 is a very seductive wine, with nice aromatics and great length. This is very much in line with the previous vintages of the Down to Earth Sauvignon Blanc, perhaps with even more length and complexity.

Harvest date:

Sauvignon Blanc hand harvested on the 22nd and 23rd of March 2017.

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 km² 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 2017 vintage was a slightly warmer than average vintage. Unlike 2015 and 2016, it was a late vintage. Budburst finished late October 2016, and flowering was in full bloom by mid December 2016.

Winemaking:

The fruit was hand harvested four weeks later than 2016, on the 22nd and 23rd of March 2017. The fruit was very ripe and did not have any botrytis.

The fruit harvested on the 22nd of March 2017 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 2017, which represents in total 36% of the final blend.

The fruit harvested on the 23rd of March 2017 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 seven 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 late October 2017, before being bottled on the 23rd of November 2017.

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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