

# TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

## Down to Earth Sauvignon Blanc 2018

This is the seventh 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. The 2018 vintage is a riper style than previous releases. It will benefit from bottle ageing, gaining some complexity with age.

### Harvest date:

Sauvignon Blanc hand harvested on the 26<sup>th</sup>, 27<sup>th</sup> and 28<sup>th</sup> of February 2018.

### 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 2018 vintage was a warmer than average vintage. Flowering conditions were good, but fruitset was average. The vineyard was thankfully spared from the November frost that damaged some vineyards in the Limestone Coast. The dry months of December, January and February restrained shoot growth and favoured smaller berries in the red varieties, producing average yields across all varieties.

### Winemaking:

The fruit was handpicked our Sauvignon Blanc very ripe and in perfect condition on the 26<sup>th</sup>, 27<sup>th</sup> and 28<sup>th</sup> of February 2018, so one month earlier than 2017, and one week later than 2016. The grapes were picked on flavour.

The fruit harvested 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 25% of the final blend.

The fruit harvested from the Eastern part of the vineyard 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 December 2018, before being bottled early 2019 following a light filtration.

### 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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