

# TERRE à TERRE

— CREATING CLASSIC AUSTRALIAN WINES —

## Down to Earth Sauvignon Blanc 2019

This is the eighth 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 2019 vintage is a textural wine, with ripe stone fruit characters and good length. It will benefit from bottle ageing, gaining some complexity with age.

### Harvest date:

Sauvignon Blanc was hand harvested on the 4<sup>th</sup>, 5<sup>th</sup> and 6<sup>th</sup> of March 2019.

### 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:

2019 was a moderately warm and dry vintage, close to 2016 in terms of average rainfall during the growing season. Good rainfall in December brought welcome relief but did interfere with flowering and fruit set in the Sauvignon Blanc, reducing yields. Temperatures post véraison in February and March were on average for the region, perfect for the varieties grown in the Crayères Vineyard.

### Winemaking:

Our Sauvignon Blanc was hand-picked at perfect flavour ripeness in early March. Severe bunch thinning kept yields low, concentrating flavour. For the Down to Earth cuvée, part of the fruit was whole bunch pressed and fermented in large oak foudres and demi-muids (45%), with the balance of the fruit being crushed, destemmed, and then fermented as cold as possible in stainless steel (55%). The Down to Earth Sauvignon Blanc has not been through malolactic fermentation and the different components were blended early November 2019, before being bottled mid-December 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



Terre à Terre PTY LTD. ABN 78 147 922 316

Xavier Bizot: [xavier@terreaterre.com.au](mailto:xavier@terreaterre.com.au) • Lucy Croser: [lucy@terreaterre.com.au](mailto:lucy@terreaterre.com.au)

PO Box 273, Crafers South Australia 5152 • Web: [www.terreaterre.com.au](http://www.terreaterre.com.au) • Wholesale: [www.terroir-selections.com.au](http://www.terroir-selections.com.au)