

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Blanc 2015

The Terre à Terre Blanc is a very unique wine - an off-dry style with some complexity derived from the later harvest of very ripe and clean fruit, and from slow fermentation in new oak. The ripe citrus flavours come through on the mid-palate, the pristine acidity balances the light sweetness, and the fruit lingers on the palate.

Harvest date:

Sauvignon Blanc was hand harvested on the 24th of February 2015.

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. This vineyard has been baptised the Crayères Vineyard after the chalk cellars in Xavier's region of birth in Champagne, France because of the natural limestone caves found underneath the vineyard. 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.

Vintage description:

The 2015 vintage was rather early for our Sauvignon Blanc vines. Budburst finished late September 2014, and flowering was in full bloom by mid-November. It was a warmer vintage than average.

Winemaking:

The fruit was harvested in smaller slotted bins and transported in refrigerated trucks to the Tiers winery in the Piccadilly Valley. It was then chilled in a cold room overnight before being whole-bunch pressed. After cold settling for 19 days in a stainless-steel tank, the juice was fermented in a new 3,000L French oak foudre. After 3 months of very slow alcoholic fermentation in the foudre, the wine had 7g/L of residual sugar and was racked to an older French oak foudre where it was lightly sulphured and rested for another 5 months. It was bottled on the 7th of January 2016.

Cellaring Potential:

10-15 years

Food Pairing ideas:

Tomatoes "Coeur de Boeuf" and buffalo mozzarella, olive oil and balsamic vinegar, fresh basil leaves.

Grape Varieties:

Sauvignon Blanc (100%)

Closure:

Stelvin



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