

TERRE à TERRE

— CREATING CLASSIC —
— AUSTRALIAN WINES —

Terre à Terre Crayères Vineyard Sauvignon Blanc 2008

The 2008 Terre à Terre Crayères Vineyard Sauvignon Blanc is the first release from Terre à Terre, the first wine made from our close spaced Crayères Vineyard. The fruit was hand harvested and whole bunch pressed. The wine was fermented in old 600L French oak demi-muids. This first vintage, from 4-year-old vines, was the start of long journey to make a wine that would rediscover the credentials of Sauvignon Blanc to make world class wines.

Harvest date:

Sauvignon Blanc hand harvested on the 27th of February 2008.

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. 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. The fruit from the western part of the vineyard is retained for our Crayères Vineyard Sauvignon Blanc.

Vintage description:

The 2008 vintage started with a wetter winter, followed by a warm and dry growing season.

Winemaking:

The fruit was harvested on the 27th of February 2008, before being crushed and destemmed. After 2 weeks cold-settling in stainless steel tank, the juice was fermented in one new 600L French *demi-muid* (Alliers) and 15 old French *barriques* (Vosges) in a temperature controlled room for 23 days. The wine was aged on lees in barrels for 4 months with *bâtonnage* every two weeks, and was left to settle for another month in barrel before being bottled in September 2008.

Cellaring Potential:

10 years

Food Pairing ideas:

Rick Stein's Dover Sole à la meunière.

Red Snapper with Lemon Butter,
Australian Capers and Duck-fat
Potatoes.

Grape Varieties:

Sauvignon Blanc (100%)

Closure:

Stelvin



Terre à Terre PTY LTD. ABN 78 147 922 316

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