

TERRE à TERRE

— CREATING CLASSIC —
AUSTRALIAN WINES

Terre à Terre Crayères Vineyard Sauvignon Blanc 2009

The 2009 Terre à Terre Crayères Vineyard Sauvignon Blanc is the second release of this Australian classic. The fruit is hand harvested from our close spaced Crayères Vineyard and whole bunch pressed. The wine is fermented in old 600L French oak demi-muids. The 2009 vintage was a cooler vintage than 2008. Fine pear, cinnamon and toast aromas from the fruit, gentle oak and lees contact are carried through on the palate to balance the medium bodied mouthfeel and coat the nice acidity on the finish. This is a wine to be paired with food and aged – if you can!

Harvest date:

Sauvignon Blanc hand harvested on the 17th of March 2009.

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 2009 vintage proved to be challenging due to a series of heat waves and some rain during the ripening season. A lot of work was done in the vineyard to reduce vine vigour, and minimal sulphur and copper sprays were used to prevent the onset of any diseases.

Winemaking:

The fruit was transported back to the Tapanappa winery in the Piccadilly Valley, Adelaide Hills where Xavier and Lucy's influence ensured that a very French, non-interventionist approach to the winemaking was undertaken. The must was fermented in a mixture of old French Vosges oak barriques, one new Vosges 600L demi-muid and one one-year-old demi-muid from Allier. This approach was taken in order to express a fuller bodied and more "textural" style of Sauvignon Blanc; less about trying to enhance the passionfruit and grapefruit aromas that are so common in Australia and New Zealand, and more about emulating a few of the wonderful individual vigneron in Sancerre who still make Sauvignon Blanc in barrels to produce wines with individuality, length and texture, that are built to age. The wine did not go through malolactic fermentation to ensure that a crisp acidity balances the texture.

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

Xavier Bizot: xavier@terreaterre.com.au • Lucy Croser: lucy@terreaterre.com.au

PO Box 273, Crafers South Australia 5152 • Web: www.terreaterre.com.au • Wholesale: www.terroir-selections.com.au