

# TERRE à TERRE

— CREATING CLASSIC —  
AUSTRALIAN WINES

## Terre à Terre Crayères Vineyard Sauvignon Blanc 2010

The 2010 Terre à Terre Crayères Vineyard Sauvignon Blanc is the third release of this Australian classic. The fruit is hand harvested from our close spaced Crayères Vineyard and whole bunch pressed. The wine is made in large old French oak 600L demi-muids. The 2010 vintage started with a wet winter, followed by a dry and warm ripening season. The 2010 release of Terre à Terre is very much reminiscent of the 2009 vintage, showing that this particular piece of *terroir* and winemaking philosophy pair well. Aromas of pear, cinnamon and toast from lees contact are carried through on the textural and velvety medium palate. It finishes on a crisp and citrusy acidity.

### Harvest date:

Sauvignon Blanc hand harvested in late February 2010.

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

### Vintage description:

The 2010 vintage was characterised by the return of a relatively wet winter compared to the previous years. The ripening season was very consistent, without any heatwaves like the previous couple of vintages, and the fruit was harvested in very good conditions.

### Winemaking:

The fruit was transported back to the Tiers 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; one one-year-old demi-muid from Vosges; and one two-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 also built to age. The wine did not go through malolactic fermentation to ensure that a crisp acidity balances the texture.

### Cellaring Potential:

20 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



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