

# TERRE à TERRE

— CREATING CLASSIC —  
AUSTRALIAN WINES

## Terre à Terre Crayères Vineyard Sauvignon Blanc 2012

The 2012 Terre à Terre Crayères Vineyard Sauvignon Blanc is the fourth release of this Australian classic. The fruit is hand harvested from our close spaced Crayères Vineyard Sauvignon Blanc and whole bunch pressed. The wine is fermented in large old French oak demi-muids. The 2012 vintage proved to be ideal, producing very ripe fruit. The wine is restrained and very mineral. It opens up in the glass with spicy and toasty aromas at first followed by some citrus and pear fruit. Gentle oak and lees flavours are carried through on the palate to balance the very firm texture. The finish displays a very bright acidity with lingering fruit flavours. This is a wine to be paired with food and aged – if you can!

### Harvest date:

Sauvignon Blanc hand harvested on the 23<sup>rd</sup> of February 2012.

### 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 2012 vintage proved to be ideal, producing very ripe fruit. 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:

Fully ripened, healthy Sauvignon Blanc grapes were hand harvested earlier than average on the 23<sup>rd</sup> of February 2012. The fruit was transported back to the Tiers winery in the Piccadilly Valley, Adelaide Hills where it was crushed and destemmed. The must was fermented in a mixture of 14 old French Vosges oak barriques, and six 600L demi-muids. After 15 days of fermentation, the wine was left on lees for one month without sulphur, with fortnightly lees stirring. It was then racked, lightly sulphured and transferred back in barrels and demi-muids on full lees, where it stayed for a further four and a half months with lees stirring during the first month. This approach was taken in order to express a fuller bodied and more "textural" style of Sauvignon Blanc. The idea was to avoid enhancing the natural passionfruit and grapefruit aromas that are so commonly seen in wines from Australia and New Zealand, and more about emulating a few of the wonderful individual vigneron's in Sancerre who still make Sauvignon Blanc in barrels to produce wines with individuality, length and texture, and most importantly, wines that are built to age. The wine did not go through malolactic fermentation to ensure that a crisp acidity balances the significant 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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